美味しんぼ

20

雁屋 哲・花咲アキラ

スピリッツコミックス好評発売中！

美味しんぼ（雁屋哲・花咲アキラ）…1～33集
F〈エフ〉（六田登）……1～24集
YAWARA！（浦沢直樹）……1～20集
マドンナ（くじらいいく子）……1～19集
ジパング少年（いわしげ孝）……1～13集
神の左手悪魔の右手（楳図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
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イオナ（澤井健）……1～4集
りびんぐゲーム（星里もちる）……1～3集
俺節（土田世紀）……1～3集
スイートルーム（小池一夫・香川大八）……1集

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美味しんぼ

20 蒸し焼き勝負

作・雁屋 哲
画・花咲アキラ

BIG COMICS
美味しんぼ
20
蒸し焼き勝負
作・雁屋 哲 画・花咲アキラ

◆小学館
BCI410

BIG COMICS

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BC1410

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■ビッグコミックス

美味しんぼ……Ⅰ～33集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全9巻
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ガルルル（むつ利之）……全2巻
ZERO（松本大洋）……全2巻
ハーフな分だけ（星里もちる）……全2巻
りざべーしょんプリーズ（細野不二彦）全2巻
あどりぶシネ倶楽部（細野不二彦）……全1巻
うにばーしてぃBOYS（細野不二彦）全1巻
かぼちゃ白書（六田登・タモツ）……全1巻
座・スターダスト（国友やすゆき）…全1巻
美紅・舞子（西村しのぶ）……全1巻
胡桃（佐藤宏之）……全1巻
なぜか笑介（聖日出夫）……全29巻
ツルモク独身寮（窪之内英策）……全11巻
赤い弾丸（安部譲二・岸山直）……全3巻
原色恋愛図鑑（松苗あけみ）……全1巻

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画・花咲アキラ

20 蒸し焼き勝負

■乞食鶏　鶏一羽をまるごとハスの葉にくるみ、さらに表面を厚く泥粘土でおおって、密封し、天火で長時間焼いて蒸し焼きにした料理(詳しくは本文82P参照)上の写真は、粘土につつまれた状態のもの。これを木ヅチで割って中身を食する。
調理／聘珍樓渋谷店　TEL　03－464－7888

美味(おい)しんぼ

美味しんぼ

20 蒸し焼き勝負

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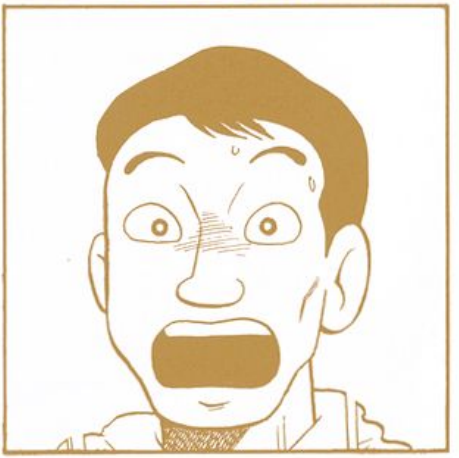


第1話　奇妙な皿

OH WOW, IT'S QUITE OLD! I WONDER WHEN IT WAS MADE...?!
LOOK AT THAT, WHAT A GORGEOUS PLATE!
I... I REALLY WANT THIS...
I JUST HAVE TO HAVE IT...
BACK IN THE MING DYNASTY OF CHINA, THEY HAD PLATES LIKE THIS CALLED WANLI RED DECOR.
2
I'LL ASK THE SHOPKEEPER FOR SOME DETAILS.
IT MUST BE EXPENSIVE, NO DOUBT ABOUT IT!!
IT'S JUST SITTING PRETTY IN THE WINDOW, ISN'T IT?

DELICIOUS!

ジロ
HMM... ARE YOU ACTUALLY THINKING OF BUYING IT...?

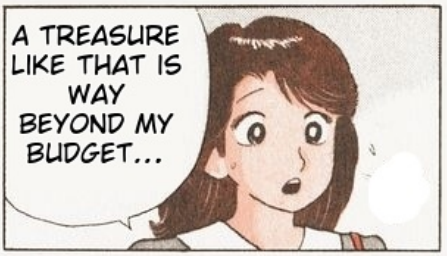
YES... BUT IF IT COSTS TOO MUCH, I MIGHT HAVE TO PASS.
WHAT? YOU WANT THAT RED-PAINTED PLATE?

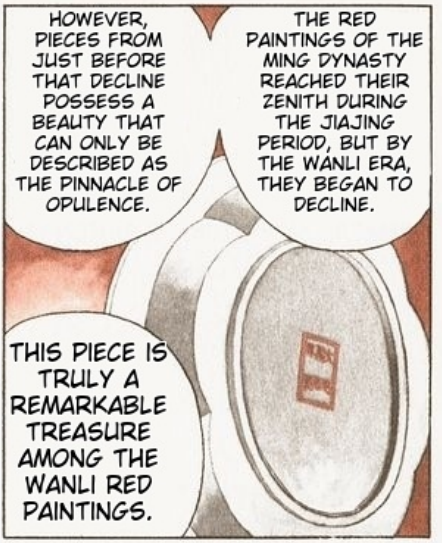
WELL, COME ON... TAKE IT IN YOUR HANDS AND HAVE A LOOK.

AUTHENTIC WANLI RED PAINTING!
HEY, THIS IS THE REAL DEAL!

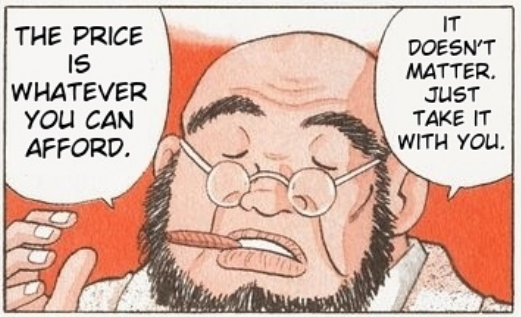
BUT IT'S NOT JUST BEAUTIFUL, YOU KNOW...
WOW, IT REALLY IS STUNNING...
THERE'S SOMETHING ODDLY CAPTIVATING ABOUT IT...

OH, YOU YOUNG ONES REALLY KNOW YOUR STUFF.


A TREASURE LIKE THAT IS WAY BEYOND MY BUDGET...


HOWEVER, PIECES FROM JUST BEFORE THAT DECLINE POSSESS A BEAUTY THAT CAN ONLY BE DESCRIBED AS THE PINNACLE OF OPULENCE.
THE RED PAINTINGS OF THE MING DYNASTY REACHED THEIR ZENITH DURING THE JIAJING PERIOD, BUT BY THE WANLI ERA, THEY BEGAN TO DECLINE.
THIS PIECE IS TRULY A REMARKABLE TREASURE AMONG THE WANLI RED PAINTINGS.

I'M AFRAID I HAVE TO GIVE IT UP...


THE PRICE IS WHATEVER YOU CAN AFFORD.
IT DOESN'T MATTER. JUST TAKE IT WITH YOU.

.....

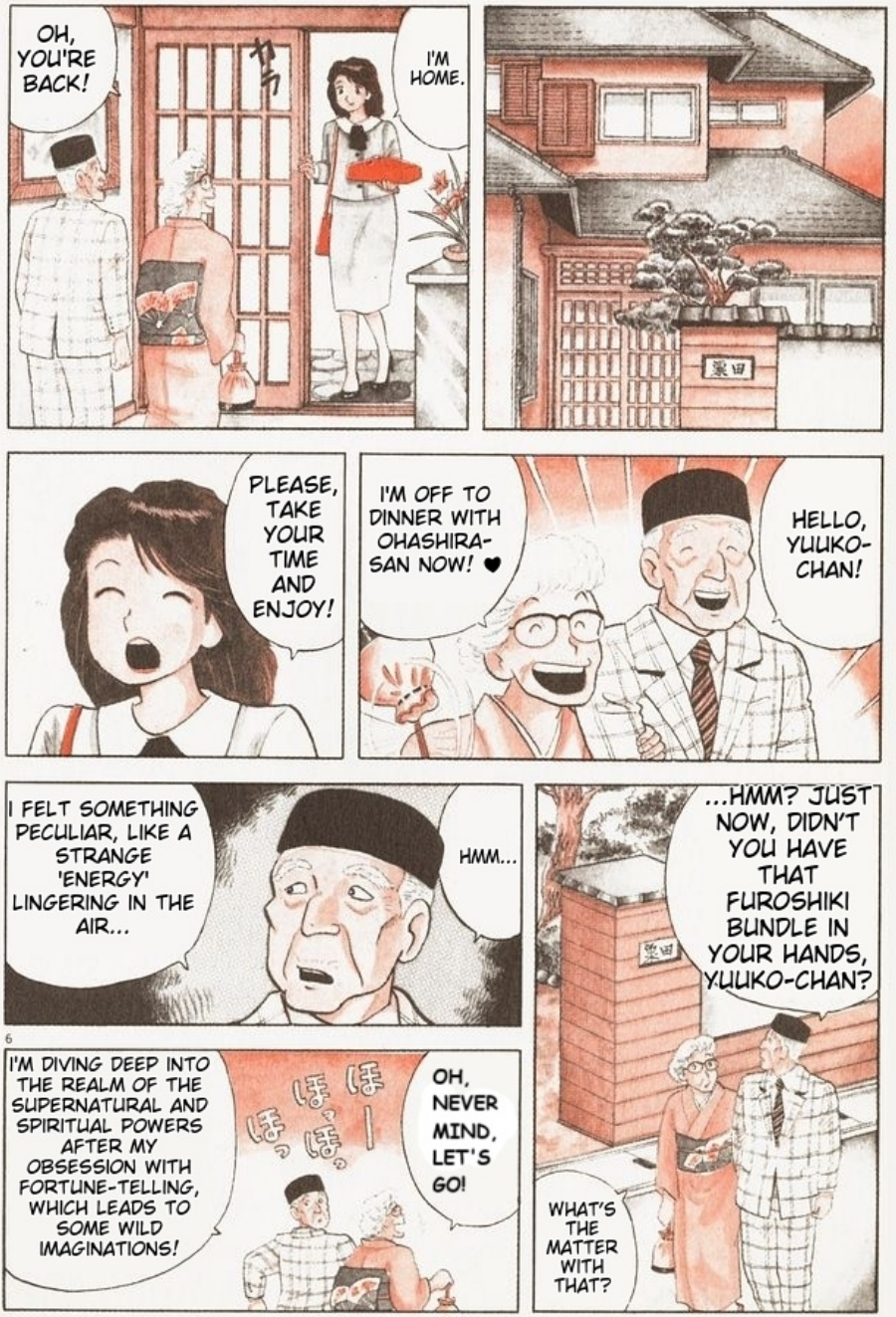
4

WELL... I WONDER WHY I FEEL THIS WAY... I CAN'T EVEN FIGURE IT OUT MYSELF.
?
?

WHY...?!
WAIT, WHAT?!
つん!

DELICIOUS!

WELL...
THIS PLATE IS DESPERATE TO BE BOUGHT BY YOU, NO MATTER WHAT!
I DON'T KNOW WHY, BUT...
I HAVE THIS FEELING ABOUT IT...
IT'S FINE; THIS IS MY TREASURE!
KURITA-SAN, YOU'VE REALLY EMPTIED YOUR WALLET, HAVEN'T YOU?
THAT PLATE IS DEFINITELY NOT SOMETHING YOU CAN BUY WITH JUST THAT MONEY...
THIS IS JUST SO STRANGE...
5
COME ON, YAMAOKA-SAN, STOP IT!
AHHH!
ポカ
スカ
MAYBE THERE'S SOME KIND OF CURSE ATTACHED TO IT?!


OH, YOU'RE BACK!
I'M HOME.
PLEASE, TAKE YOUR TIME AND ENJOY!
I'M OFF TO DINNER WITH OHASHIRA-SAN NOW! ♥
HELLO, YUUKO-CHAN!
I FELT SOMETHING PECULIAR, LIKE A STRANGE 'ENERGY' LINGERING IN THE AIR...
HMM...
...HMM? JUST NOW, DIDN'T YOU HAVE THAT FUROSHIKI BUNDLE IN YOUR HANDS, YUUKO-CHAN?
WHAT'S THE MATTER WITH THAT?
6
I'M DIVING DEEP INTO THE REALM OF THE SUPERNATURAL AND SPIRITUAL POWERS AFTER MY OBSESSION WITH FORTUNE-TELLING, WHICH LEADS TO SOME WILD IMAGINATIONS!
ほーほほほっ
OH, NEVER MIND, LET'S GO!

DELICIOUS!

WITH THIS, MY ROOM JUST BECAME A WHOLE LOT MORE GLAMOROUS!
AH... I'VE TRULY ACQUIRED SOMETHING MAGNIFICENT...

I'M TRAINING UNDER THE LAOZAI TAOIST ON KUNLUN MOUNTAIN TO BECOME AN IMMORTAL.
NI HAO, MY NAME IS QIU SHIROU!
I JUST CAN'T WAIT TO MASTER THE MYSTICAL ARTS AND TURN ALL THOSE PEBBLES ON THE PATH INTO DELICIOUS MEAT BUNS!
OH, I'M ABSOLUTELY STARVING!
I'M... QUITE THE GLUTTON, YOU SEE.
BUT I DO HAVE ONE MAJOR FLAW...
ACTUALLY, THAT CAUSED QUITE THE STIR AND PUT THE LAOZAI TAOIST IN A FOUL MOOD, LEADING TO A REAL MESS...
BUT THE TRAINING IS TOUGH, AND MY MASTER IS REALLY STRICT...
OH-I'M SO HUNGRY!!
グルルル...

W-WAIT, A MEAT BUN!!
キョロ
キョロ
WHEW, IT LOOKS SO DELICIOUS!
BUT THIS IS THE DAOIST'S BUN FROM THE LIAOZHAI... IF I EAT IT, I'LL GET SCOLDED...
I WON'T EAT IT, JUST TOUCHING IT...
I'LL JUST TAKE A WHIFF OF THE AROMA...
I WON'T DEVOUR THE WHOLE THING...
ガ"
JUST ONE LITTLE BITE... YEAH...
I'LL JUST SAMPLE A TINY BIT...
モグ...

MY MASTER IS GOING TO BE FURIOUS!
OH NO! I'VE REALLY DONE IT THIS TIME!!
AHHH--, THAT WAS DELICIOUS!
TEKEREPPA!
THE TIGER ROARS, THE TIGER ROARS, THE TIGER'S ROAR IS A REAL PROBLEM!
I'VE GOT TO FIGURE SOMETHING OUT...
I MIGHT BE ABLE TO TURN THESE SHOES INTO JUICY MEAT BUNS...
ズポ
IF I CHANT THIS SPELL WITH ALL MY MIGHT, MY WIZARDING SKILLS WILL SKYROCKET,
NOW, LET'S TASTE THAT BUN!
OH-YES! IT WORKED LIKE A CHARM!
ボ

DELICIOUS!

YOU ATTEMPT TO FEED YOUR MASTER YOUR FILTHY SHOES?! WHAT A DISGRACE YOU ARE!!!
NOT ONLY DID YOU STEAL MY FOOD, BUT...
WH-WHAT, MASTER?!
I'LL LOCK YOU UP IN THAT PLATE FOR BEING SUCH A GREEDY GLUTTON!
ABSOLUTELY NOT!
EEK! OH, MASTER, PLEASE FORGIVE ME~!!
ピューウウウウ
TON-TAN-TONTŌRI KACHIGUMI! HAYSHI KŌ DAIMEIJIN!

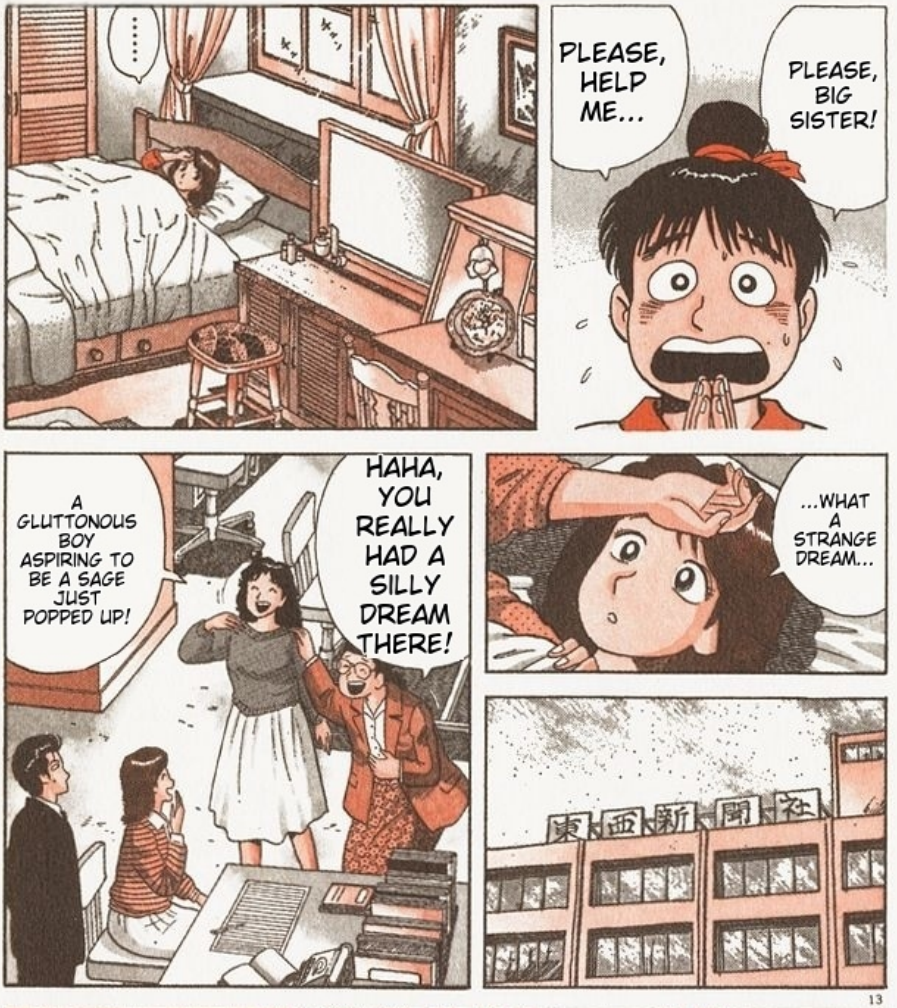
...AND THAT'S HOW I ENDED UP TRAPPED IN THIS PLATE.

THEY DECIDED I MIGHT JUST GET THIS CURSE LIFTED.
AND IF I COULD BRING SOMETHING TRULY DELECTABLE TO SATISFY MY MASTER,
BUT MY SENIOR DISCIPLES PLEADED FOR ME,

BUT TODAY, WHEN THAT LADY CAUGHT SIGHT OF MY PLATE, I FELT A SPARK OF HOPE,
!
AND I JUST KNOW THAT THIS LADY CAN SAVE ME!!

EACH TIME, I WOULD PRY DELICIOUS SECRETS FROM THE PLATE'S OWNER AND TAKE THEM TO MY MASTER,
NOW, OVER THREE HUNDRED YEARS HAVE PASSED... THIS PLATE HAS CHANGED HANDS MANY TIMES,
YET NONE OF THEM SEEMED TO FANCY WHAT I HAD TO OFFER.

DELICIOUS!


……
PLEASE, HELP ME...
PLEASE, BIG SISTER!
A GLUTTONOUS BOY ASPIRING TO BE A SAGE JUST POPPED UP!
HAHA, YOU REALLY HAD A SILLY DREAM THERE!
...WHAT A STRANGE DREAM...
東西新聞社
13
あはは

WHAT A WELL-CRAFTED DREAM, HUH?!!
THAT KID LOOKS JUST LIKE MR. YAMAOKA.
ゲラゲラ
STOP DREAMING ABOUT ME RIGHT NOW!!!!

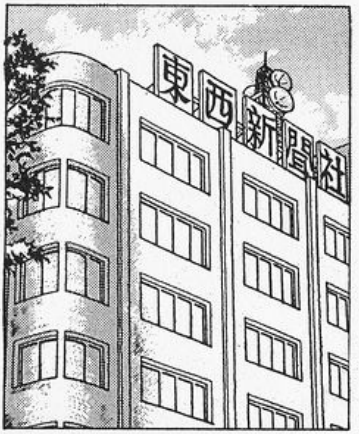
U
N
KURITA
HEY, SISTER, HURRY UP AND TELL ME SOMETHING DELICIOUS TO EAT,
PLEASE, PLEASE HELP ME!
I'M BEGGING YOU!
14
BUT... IT FEELS SO MUCH MORE THAN JUST A DREAM TO ME...
JUST RETURN THAT PLATE TO THE SHOP ALREADY!
SO, HE SHOWED UP IN YOUR DREAMS AGAIN?

DELICIOUS!

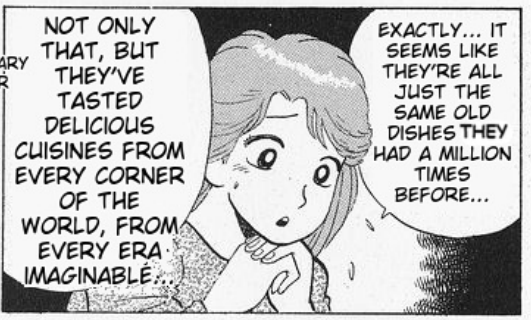
ARE YOU KIDDING ME? HOW CAN I ENTERTAIN SUCH A RIDICULOUS FANTASY...?
HEY, YAMAOKA-SAN, WHAT KIND OF DELICIOUS DISH WOULD SATISFY THAT IMMORTAL? SPILL THE BEANS!
JUST AS I THOUGHT, MASTER ZHOU! LET'S GO ALL OUT AND MAKE IT A GRAND SPECTACLE!
WELL, AS A CHINESE PERSON, I MUST LEND A HAND IN THIS ENDEAVOR!
FOOLISHNESS! LET'S BREW UP A STORM WITH A WHOLE BARREL OF SPIRIT!
WAH HA HA! SO, A GHOST FROM CHINA IS MAKING AN APPEARANCE, HUH?
ALRIGHT THEN. IF I SERVE HIM AN ELABORATE FEAST, HE WON'T HAVE A LEG TO STAND ON, AND WE'LL NEVER SEE THAT GHOST AGAIN.

BUT HOW ARE WE GOING TO DELIVER THE DISHES? TO SOMEONE FROM THE MING DYNASTY, NO LESS...
HOORAY——!!
WOW, THAT'S AMAZING!
IF THE SAGES WANT THE REAL DEAL, THEY CAN COME AND TASTE IT!
STILL, JUST TO BE SAFE, LET'S MAKE EVERYTHING OURSELVES AND ENJOY IT!
AFTER ALL, THAT KID IS ASKING FOR DELICIOUS FOOD, ISN'T HE?
I THINK I SHOULD SHARE THE DETAILED RECIPE WITH YOU!
HUH...?
AND THEN, WE CAN LEAVE IT TO THE SAGES; THEY CAN WHIP UP ANYTHING THEY WANT!
16
はっはっはっはっ
DID I GET FOUND OUT?
SO WHEN YOU SUGGESTED CONSULTING MR. ZHOU, IT WAS REALLY A CLEVER PLOY TO GET ME TO WHIP YOU UP A FEAST?!
WELL!

ARE YOU SAYING THAT EVEN THE GRAND BANQUET OF MANCHU HAN IMPERIAL COURT DIDN'T SATISFY THE SAGE?
EH?

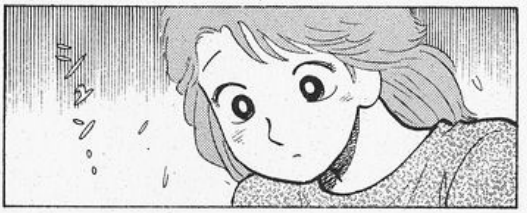

東西新聞社

WHAT AN EXTRAORDINARY CONNOISSEUR OF FOOD WE HAVE HERE...!!

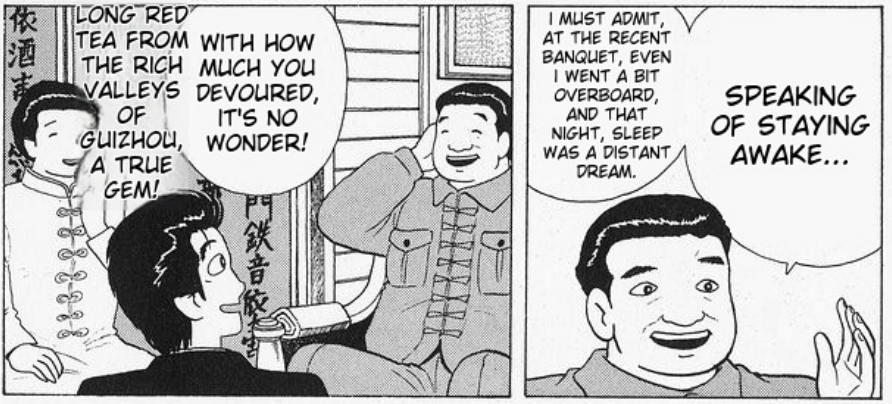

NOT ONLY THAT, BUT THEY'VE TASTED DELICIOUS CUISINES FROM EVERY CORNER OF THE WORLD, FROM EVERY ERA IMAGINABLE...
EXACTLY... IT SEEMS LIKE THEY'RE ALL JUST THE SAME OLD DISHES THEY HAD A MILLION TIMES BEFORE...

17

FROM TODAY ONWARDS, STAY AWAKE ALL NIGHT!
THAT'S WHY EVERYONE IS SO LOST- BECAUSE YOU'RE CHASING AFTER SUCH RIDICULOUS DREAMS!

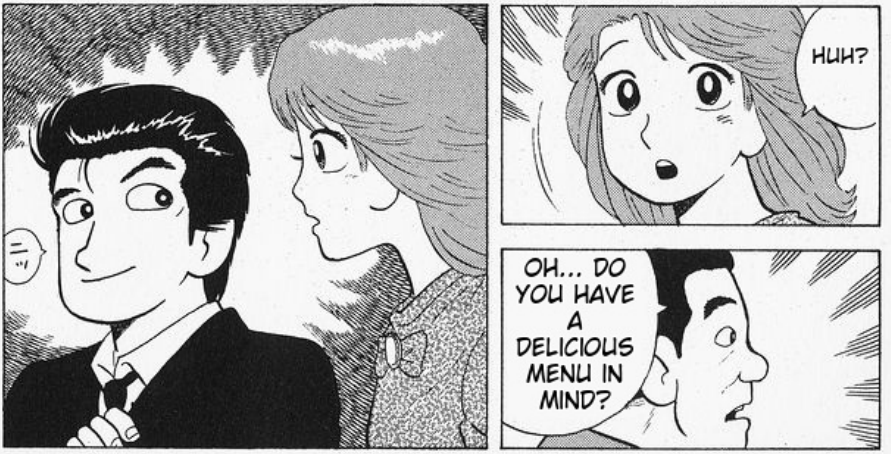


I'M UTTERLY DEFEATED... TRULY, YOU ARE A SAGE AMONG SAGES...

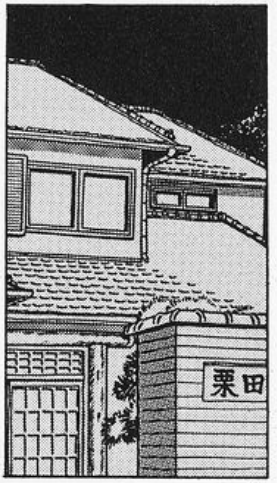

LONG RED TEA FROM THE RICH VALLEYS OF GUIZHOU, A TRUE GEM!
WITH HOW MUCH YOU DEVOURED, IT'S NO WONDER!
I MUST ADMIT, AT THE RECENT BANQUET, EVEN I WENT A BIT OVERBOARD, AND THAT NIGHT, SLEEP WAS A DISTANT DREAM.
SPEAKING OF STAYING AWAKE...

ALRIGHT, I'VE GOT IT!!
.....

18


HUH?
OH... DO YOU HAVE A DELICIOUS MENU IN MIND?

THAT DISH BROUGHT SUCH JOY TO MY MASTER! I'VE BEEN FORGIVEN, YOU KNOW!!
BIG SISTER, THANK YOU!

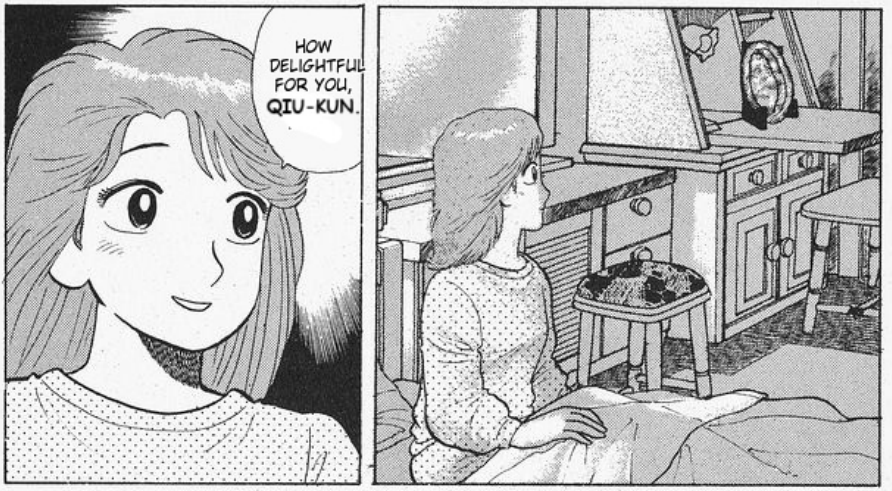

栗田

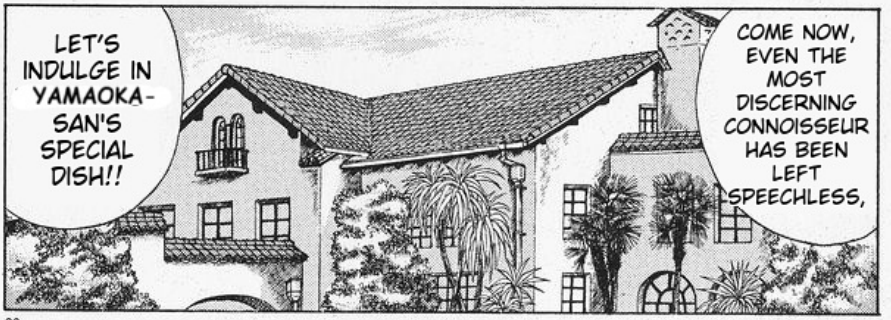
19

AND THEN, I MIGHT BE REBORN COUNTLESS TIMES, PERHAPS EVEN LIVING IN THIS VERY ERA RIGHT NOW.
BUT LISTEN, BIG SISTER! I'M GOING BACK TO THE WORLD FROM 300 YEARS AGO,
ONE DAY... IN SOME ERA, WE'RE DEFINITELY MEANT TO LIVE TOGETHER, BIG SISTER!

BECAUSE... I WON'T BE ABLE TO SEE YOU AGAIN...
I'M HAPPY, BUT... IT'S ALSO SO SAD...

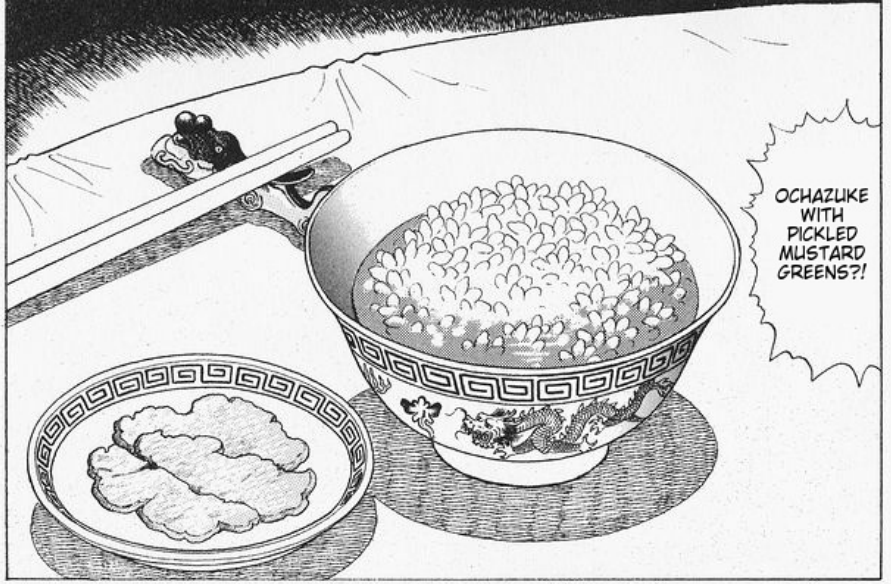
GOODBYE...
GOODBYE...
THANK YOU SO MUCH, BIG SISTER!!
WELL THEN, GOODBYE,


HOW DELIGHTFUL FOR YOU, QIU-KUN.

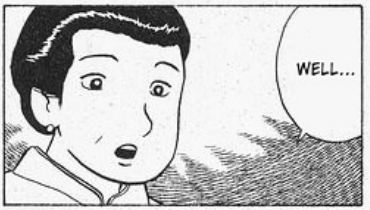

LET'S INDULGE IN YAMAOKA-SAN'S SPECIAL DISH!!
COME NOW, EVEN THE MOST DISCERNING CONNOISSEUR HAS BEEN LEFT SPEECHLESS,

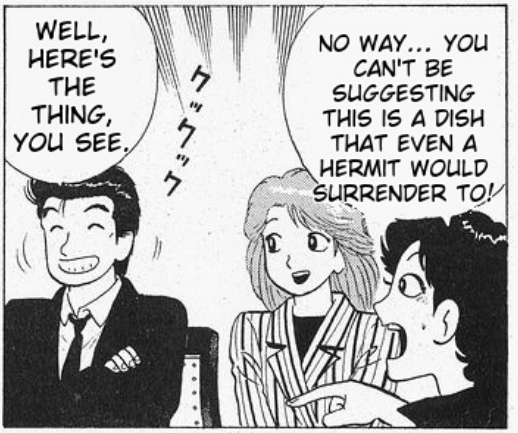
20

EH?


OCHAZUKE WITH PICKLED MUSTARD GREENS?!

HMPH...


WELL...


WELL, HERE'S THE THING, YOU SEE.
クックック
NO WAY... YOU CAN'T BE SUGGESTING THIS IS A DISH THAT EVEN A HERMIT WOULD SURRENDER TO!

21

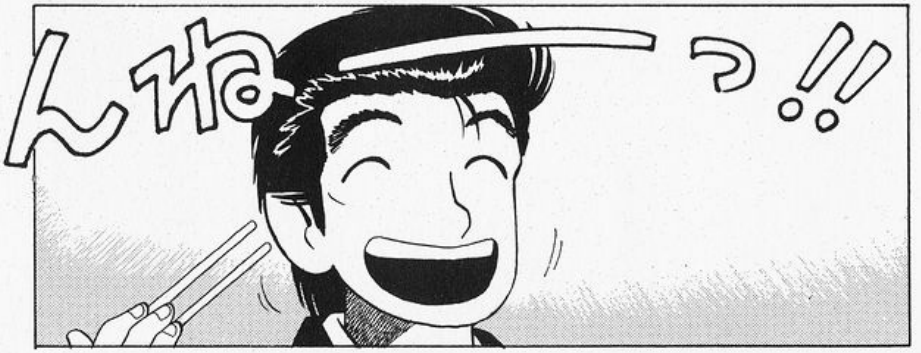
BUT, COME ON, WE'RE TALKING ABOUT A HERMIT HERE! SURELY THEY KNOW THE TASTE OF JAPANESE OCHAZUKE?!
I SEE...

AFTER ALL, EVEN A HERMIT MUST CRAVE SOMETHING LIGHT IF THEY FEAST ON RICH DELICACIES EVERY DAY!
I HEARD THAT EVEN THE GLUTTONOUS MASTER ZHOU HAD A RESTLESS NIGHT AFTER OVERINDULGING IN A LAVISH BANQUET, AND IT STRUCK ME LIKE A BOLT OF LIGHTNING!

WE DON'T EAT MUSTARD GREENS JUST LIKE JAPANESE PICKLES.
NO, IN CHINA, MUSTARD GREENS ARE USED AS AN INGREDIENT IN DISHES,
MR. ZHOU, IS IT TRUE THAT YOU EAT MUSTARD GREENS IN THIS JAPANESE PICKLED STYLE?
雲南茶
AND THE TEA POURED OVER IT IS YUNNAN TEA.
HEY! THAT'S WHY EVEN THE MOST ENLIGHTENED SAGE, BEING CHINESE, NEVER THOUGHT TO EAT PICKLED MUSTARD GREENS LIKE THIS!
I HAD NO IDEA!
22
HE NEVER IMAGINED POURING YUNNAN TEA ON IT.
EVEN IF THE SAGE KNEW ABOUT JAPANESE TEA OVER RICE,
I SEE! YOU'VE TURNED EVERYTHING ON ITS HEAD, HAVEN'T YOU?

DELICIOUS!

23

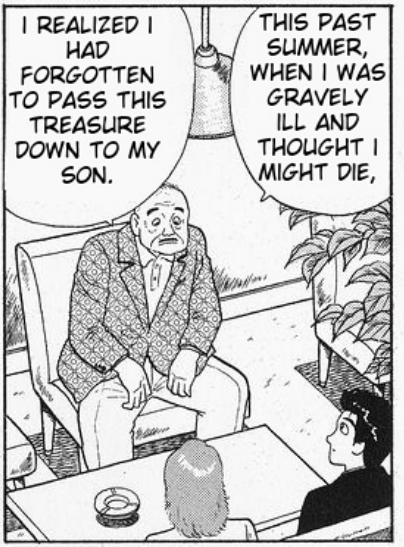


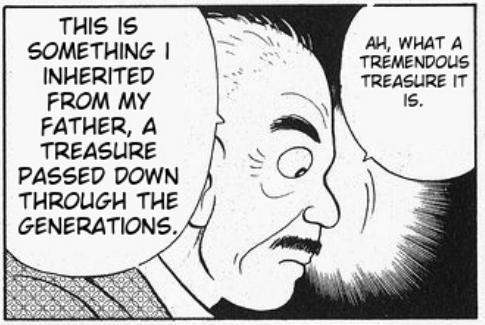
PLEASE, STOP CONFUSING EVERYONE WITH THOSE WEIRD DREAMS ALREADY!
WHAT ARE YOU EVEN TALKING ABOUT?
...BUT EVER SINCE THEN, HE HASN'T SHOWN UP AT ALL, AND IT FEELS A BIT LONELY...
WAIT!
24
...NO WAY... RIGHT?
7
YAMAOKA-SAN.
ZZZ

第2話　山の秘宝

THAT'S WHY I WANT YOU TO PUBLISH A NOTICE IN YOUR NEWSPAPER'S MISSING PERSONS SECTION!
WHAT ON EARTH HAPPENED?
THIS GENTLEMAN HERE IS ASKING FOR YOUR ASSISTANCE IN FINDING HIS SON...
AS A DEVOTED READER, I WOULD EXPECT YOU TO HELP ME WITH AT LEAST THAT MUCH...
WHY IS IT THAT SOMETHING SO SIMPLE SEEMS IMPOSSIBLE FOR YOU?
2
KAZUO DISAPPEARED FIVE YEARS AGO AFTER LEAVING FOR TOKYO, AND SINCE THEN, WE HAVEN'T HAD A CLUE ABOUT HIS WHEREABOUTS...
THE ONE WE'RE SEARCHING FOR IS KAZUO, HIS ONLY SON...

A TREASURE?


I REALIZED I HAD FORGOTTEN TO PASS THIS TREASURE DOWN TO MY SON.
THIS PAST SUMMER, WHEN I WAS GRAVELY ILL AND THOUGHT I MIGHT DIE,


THIS IS SOMETHING I INHERITED FROM MY FATHER, A TREASURE PASSED DOWN THROUGH THE GENERATIONS.
AH, WHAT A TREMENDOUS TREASURE IT IS.

YEAH, WE STOPPED RUNNING IT A FEW YEARS AGO.
BUT WHY?! PLEASE! CAN YOU HELP ME?!

HMM... A FAMILY HEIRLOOM TREASURE, HUH...

I WAS TOLD THAT YOUR PAPER NO LONGER HAS A MISSING PERSON SECTION.

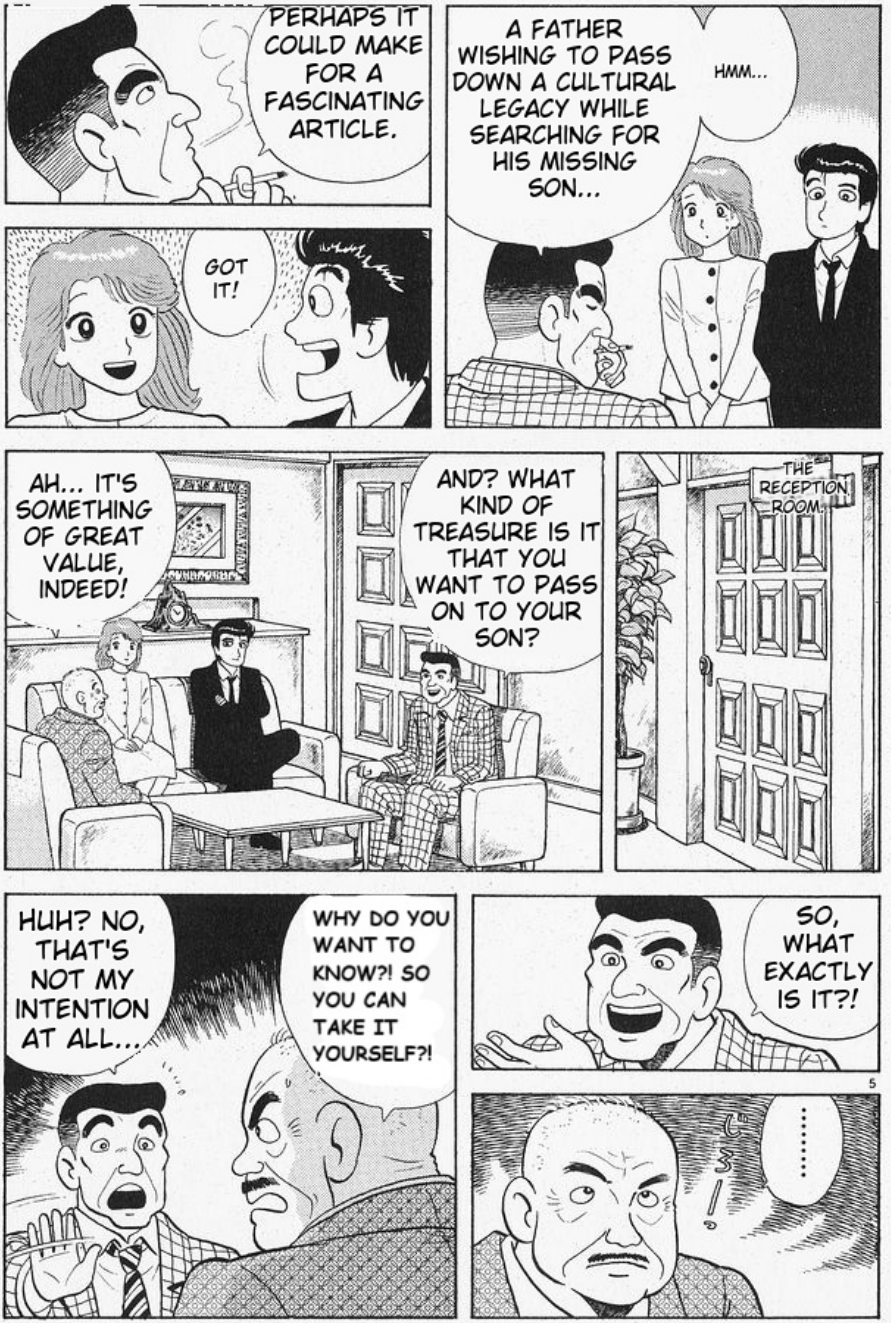
3

UGH...
IS THERE ANYTHING WE CAN DO?

PLEASE.

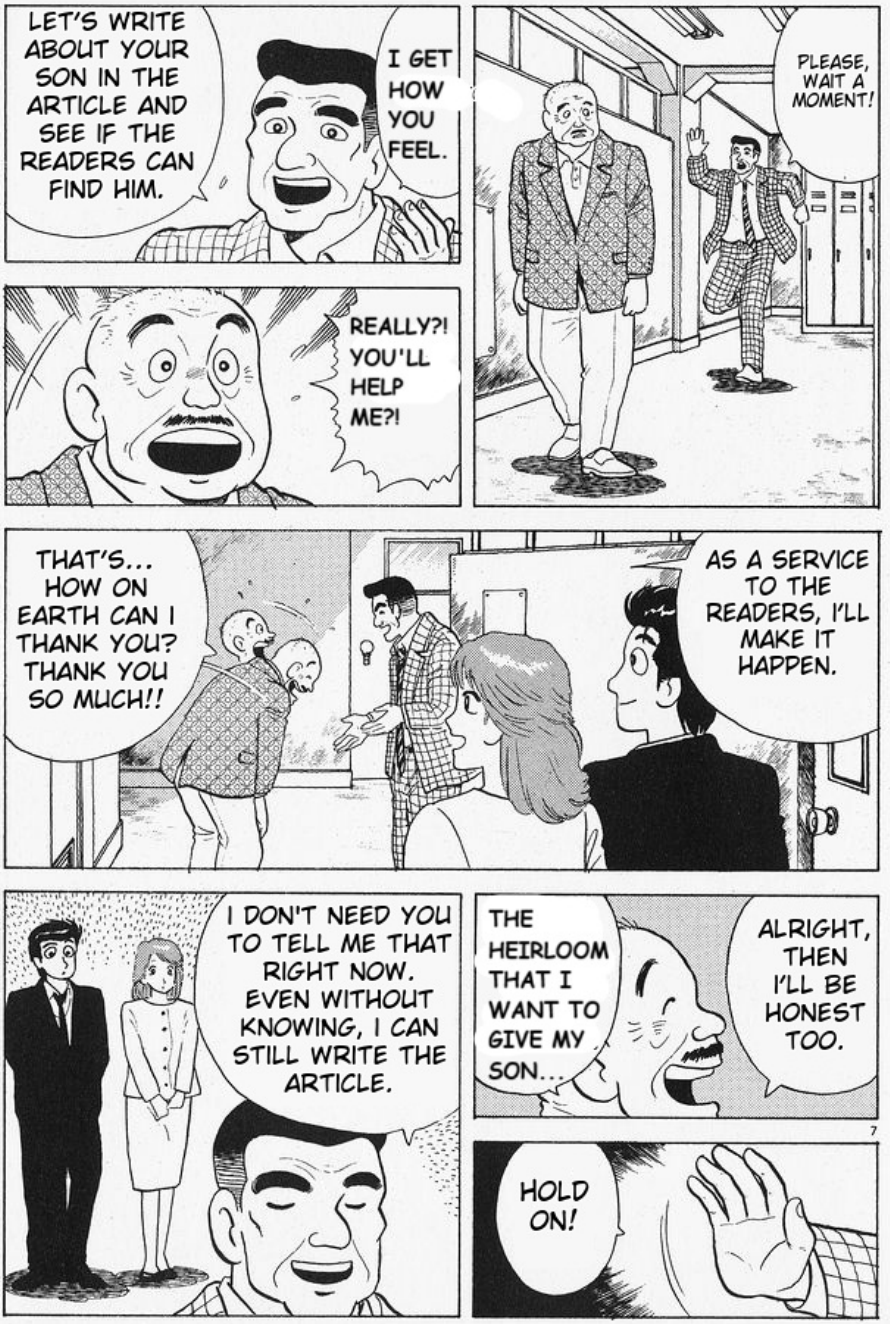
DO YOU REALLY THINK THIS WILL MAKE THE HEADLINES?!
IT'S WILD TO THINK THAT A FATHER IS ON THE HUNT FOR HIS SON JUST TO PASS ON HIS INHERITANCE,
DON'T MESS WITH ME!
社会部
TREASURE?"
HIDDEN TREASURES BURIED DEEP IN THE MOUNTAINS OF IWATE, THEY SAY!
BUT YOU KNOW... THIS INHERITANCE SEEMS TO BE QUITE A BIG DEAL.
4
AFTER ALL, IWATE PREFECTURE IS LIKE A TREASURE TROVE OF FOLKLORE, AS YOU CAN SEE FROM YANAGITA KUNIO'S 'TONO MONOGATARI'!
IT MIGHT EVEN HOLD SOME FOLKLORIC VALUE, WHO KNOWS?

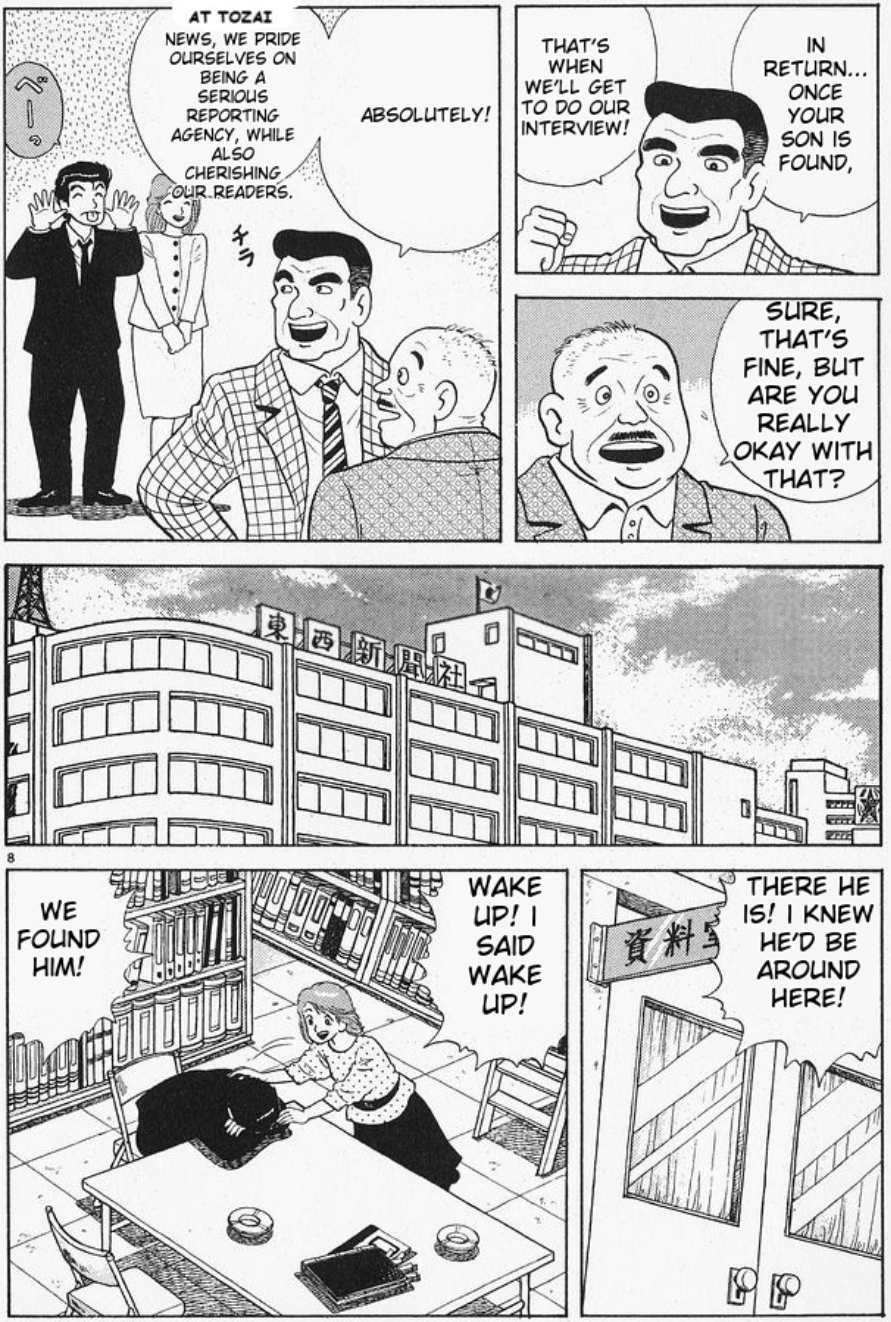
DELICIOUS!


PERHAPS IT COULD MAKE FOR A FASCINATING ARTICLE.
A FATHER WISHING TO PASS DOWN A CULTURAL LEGACY WHILE SEARCHING FOR HIS MISSING SON...
HMM...
GOT IT!
AH... IT'S SOMETHING OF GREAT VALUE, INDEED!
AND? WHAT KIND OF TREASURE IS IT THAT YOU WANT TO PASS ON TO YOUR SON?
THE RECEPTION ROOM.
HUH? NO, THAT'S NOT MY INTENTION AT ALL...
WHY DO YOU WANT TO KNOW?! SO YOU CAN TAKE IT YOURSELF?!
SO, WHAT EXACTLY IS IT?!
.....

I WANTED AN ARTICLE ABOUT MY MISSING SON, AND ALL YOU CARE ABOUT IS THE HEIRLOOM I WANT TO GIVE HIM!!!
GOOD GRIEF, NEWSPAPERS CAN BE SO HEARTLESS.
WELL, TO YOU CITY FOLKS, IT MIGHT SEEM WORTHLESS...
FOR US, IT HOLDS TREMENDOUS VALUE, BUT...
A NEWSPAPER IS A SERIOUS REPORTING INSTITUTION, NOT JUST SOME BULLETIN BOARD FOR LOST PERSONS...
EVEN IF YOU SAY THAT...
ハァ!
I'LL JUST GO FIND HIM MYSELF.
THAT'S JUST FINE BY ME! I DON'T NEED ANYTHING FROM YOU!
INDEED!
SO IF YOU WANT TO FIND YOUR SON, YOU CAN JUST BUY AN AD AND POST A MISSING PERSON NOTICE.
TRUE ENOUGH, NEWSPAPERS HAVE CLASSIFIED ADS,
DAMN IT...
ガラ

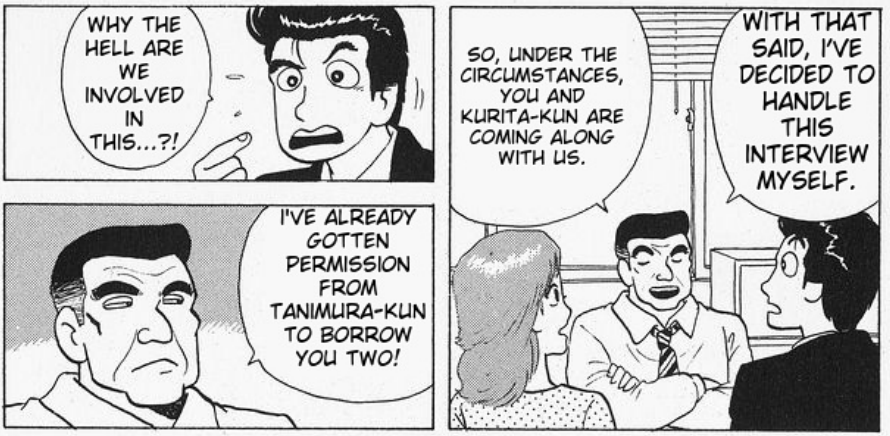
DELICIOUS!

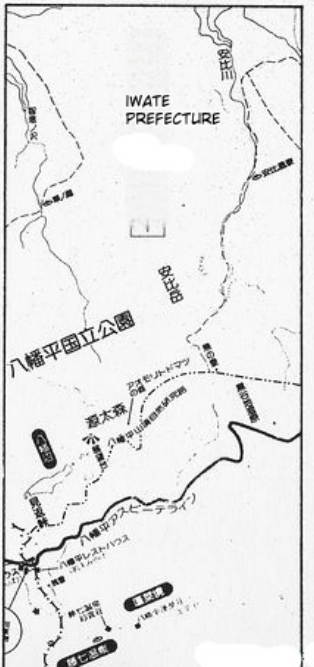

LET'S WRITE ABOUT YOUR SON IN THE ARTICLE AND SEE IF THE READERS CAN FIND HIM.
I GET HOW YOU FEEL.
PLEASE, WAIT A MOMENT!
REALLY?! YOU'LL HELP ME?!
THAT'S... HOW ON EARTH CAN I THANK YOU? THANK YOU SO MUCH!!
AS A SERVICE TO THE READERS, I'LL MAKE IT HAPPEN.
I DON'T NEED YOU TO TELL ME THAT RIGHT NOW. EVEN WITHOUT KNOWING, I CAN STILL WRITE THE ARTICLE.
THE HEIRLOOM THAT I WANT TO GIVE MY SON...
ALRIGHT, THEN I'LL BE HONEST TOO.
7
HOLD ON!


AT TOZAI NEWS, WE PRIDE OURSELVES ON BEING A SERIOUS REPORTING AGENCY, WHILE ALSO CHERISHING OUR READERS.
ABSOLUTELY!
チラ
THAT'S WHEN WE'LL GET TO DO OUR INTERVIEW!
IN RETURN... ONCE YOUR SON IS FOUND,
SURE, THAT'S FINE, BUT ARE YOU REALLY OKAY WITH THAT?
東西新聞社
8
WE FOUND HIM!
WAKE UP! I SAID WAKE UP!
資料室
THERE HE IS! I KNEW HE'D BE AROUND HERE!

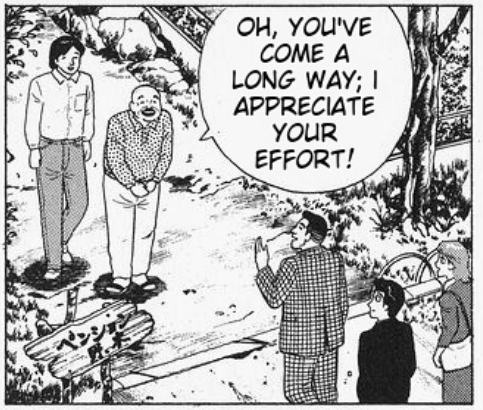
DELICIOUS!

WE FOUND THAT MAN'S SON!!!
WHAT ARE YOU DAYDREAMING ABOUT?
OH~~ SO NOW I'M THE BAD GUY, HUH...
WELL, I'M GLAD YOU FOUND HIM.
HE WAS SO DETERMINED TO NOT RETURN HOME UNTIL HE BECAME FAMOUS THAT HE PURPOSELY CUT OFF CONTACT WITH HIS FAMILY.
HIS SON WAS STUDYING TO BECOME A SINGER.
HUH? ARE YOU STILL HUNG UP ON THAT?
HMM... NOW, ABOUT THAT TREASURE WE'VE BEEN DISCUSSING...
9
WHAT'S THE POINT OF SAYING ANYTHING NOW! IF IT DOESN'T HAVE FOLKLORIC VALUE, I WON'T ACCEPT IT!
HOLD ON, I SAID IT MIGHT... MIGHT HAVE FOLKLORIC VALUE...
GIVEN THAT OLD MAN'S DEMEANOR, HE MUST THINK IT'S SOMETHING OF GREAT VALUE TO WANT TO PASS IT DOWN TO HIS SON...
OF COURSE! I'VE BEEN FASCINATED BY FOLKLORE FOR AGES!

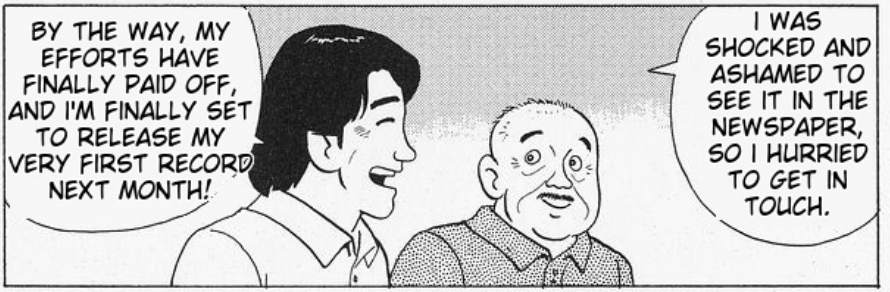

WHY THE HELL ARE WE INVOLVED IN THIS...?!
I'VE ALREADY GOTTEN PERMISSION FROM TANIMURA-KUN TO BORROW YOU TWO!
SO, UNDER THE CIRCUMSTANCES, YOU AND KURITA-KUN ARE COMING ALONG WITH US.
WITH THAT SAID, I'VE DECIDED TO HANDLE THIS INTERVIEW MYSELF.
SHUT UP! IT'S YOUR MESS TO CLEAN UP IN THE FIRST PLACE!!
THIS ISN'T A JOKE! WE'RE NOT TOOLS; YOU CAN'T JUST LEND AND BORROW PEOPLE LIKE THAT!


IWATE PREFECTURE
八幡平国立公園

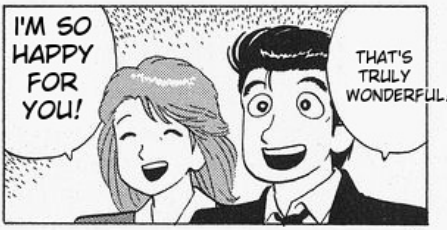
MY SON, KAZUO, IS COMING BACK TOO!


OH, YOU'VE COME A LONG WAY; I APPRECIATE YOUR EFFORT!

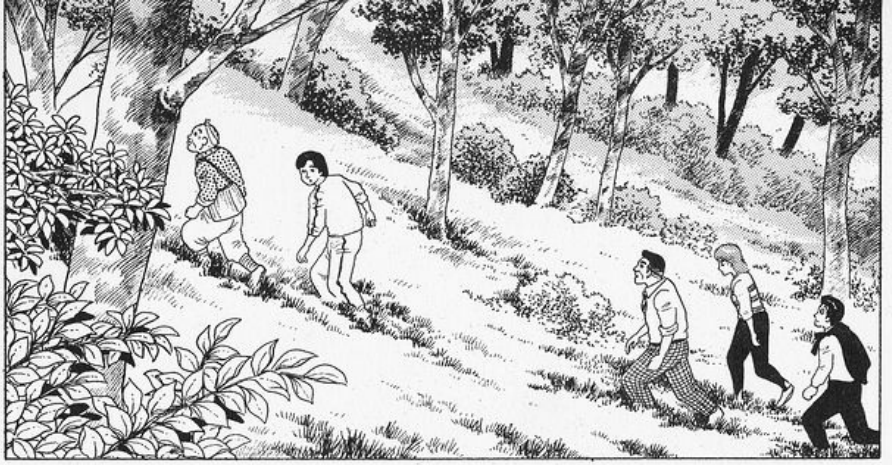
THANK YOU SO MUCH FOR ALL YOUR HELP.

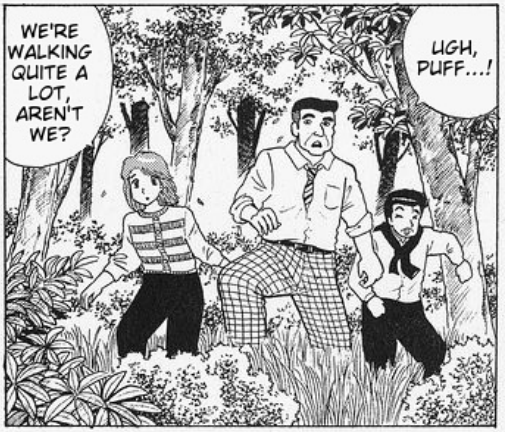

BY THE WAY, MY EFFORTS HAVE FINALLY PAID OFF, AND I'M FINALLY SET TO RELEASE MY VERY FIRST RECORD NEXT MONTH!
I WAS SHOCKED AND ASHAMED TO SEE IT IN THE NEWSPAPER, SO I HURRIED TO GET IN TOUCH.

WELL THEN, SHALL WE HEAD OUT RIGHT AWAY?


I'M SO HAPPY FOR YOU!
THAT'S TRULY WONDERFUL!

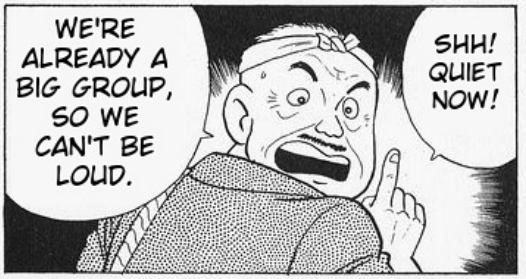
YES, INDEED!
SO, TODAY IS THE BIG DAY WHEN YOU'LL BE PASSING ON THE TREASURE TO KAZUO?




WE'RE WALKING QUITE A LOT, AREN'T WE?
UGH, PUFF...!

ISN'T THIS STRANGE...?
WOW, WE'RE GOING HERE AND THERE, TWISTING ALL AROUND...

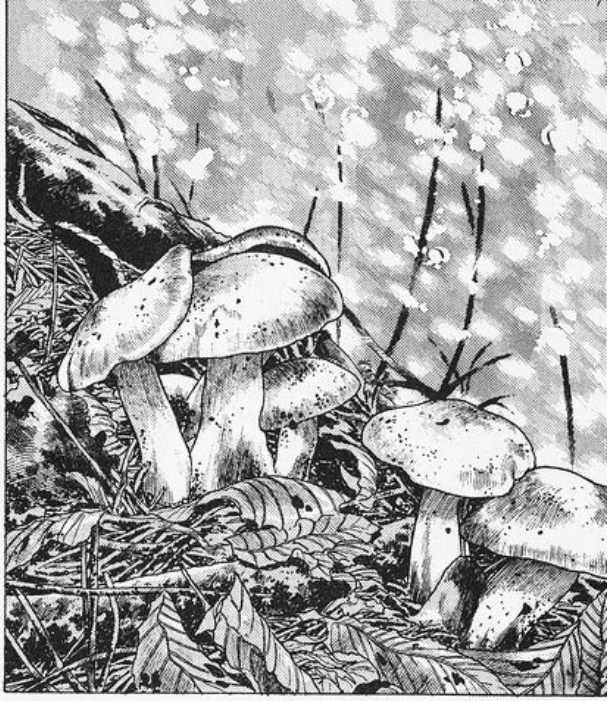
12


WE'RE ALREADY A BIG GROUP, SO WE CAN'T BE LOUD.
SHH! QUIET NOW!

...WAIT? DIDN'T WE JUST PASS THROUGH HERE?

IT'S ALL JUST TO THROW PEOPLE OFF THE SCENT!
WOW... WITH ALL THIS BACK AND FORTH, IT'S LIKE THEY'VE GOT A PECULIAR WAY OF WALKING, DOESN'T IT?
SOMEONE DOWN AT THE BASE MIGHT BE WATCHING OUR EVERY MOVE!
TO GO TO SUCH LENGTHS, IT MUST BE A TREASURE OF IMMENSE VALUE.
I WONDER IF THERE'S A CAVE TUCKED AWAY, HIDING IT ALL...?!
IT TOTALLY GIVES OFF VIBES THAT THERE MUST BE TREASURE HIDDEN SOMEWHERE!
...THE FOREST IS GETTING DENSER.
13
LOOK OUT, IT'S HAPPENING!!
COULD IT BE THAT THE TREASURE IS...?!
AH, I SEE...

YEAH, I GET IT.
KAZU, THIS IS WHERE THE HONSHIMEJI GROWS!



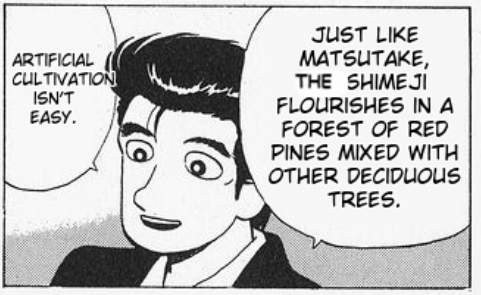
PLUS, IT'S GROWN BY TAKING SAWDUST, BOTTLING IT UP, AND PLANTING THE SPORES FOR ARTIFICIAL CULTIVATION!
WHAT'S SOLD AS SHIMEJI IN STORES IS MOSTLY HIRATAKE OR SHIROTAMOGITAKE.

WAIT, IS THIS REALLY SHIMEJI?

IT LOOKS COMPLETELY DIFFERENT FROM THE SHIMEJI SOLD AT THE GROCERY STORE!

14

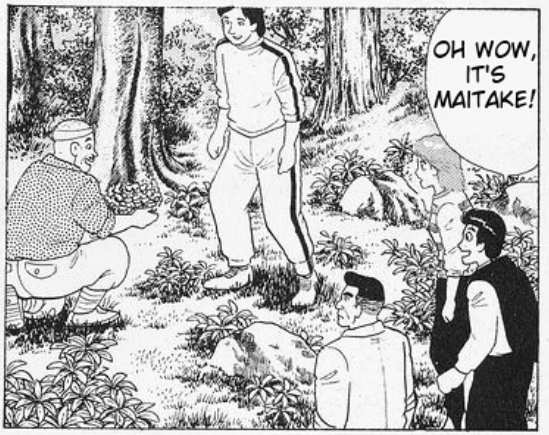
SO THIS IS THE REAL SHIMEJI...
WOW...


ARTIFICIAL CULTIVATION ISN'T EASY.
JUST LIKE MATSUTAKE, THE SHIMEJI FLOURISHES IN A FOREST OF RED PINES MIXED WITH OTHER DECIDUOUS TREES.

DELICIOUS!

WHAT A BLESSING FROM NATURE!
OH, WHAT A REFRESHING SCENT THIS IS!
SHALL WE MOVE ON?
ALRIGHT, LET'S KEEP GOING!
THIS IS...?!
...SO THAT MEANS, WE DIDN'T JUST STUMBLE UPON SHIMEJI MUSHROOMS WHILE TREASURE HUNTING...
15
YES! WE FOUND THEM AGAIN THIS YEAR!!
LOOKS LIKE THERE ARE MORE OAK AND BEECH TREES AROUND HERE...
EARLIER, THERE WERE PLENTY OF RED PINES, BUT NOW THE FOREST FEELS DIFFERENT.

IS IT REALLY THAT DELICIOUS...?
WHEN YOU STUMBLE UPON THIS MUSHROOM, IT BRINGS SUCH JOY THAT ONE MIGHT JUST DANCE IN DELIGHT, HENCE THE NAME 'MAITAKE!'


OH WOW, IT'S MAITAKE!

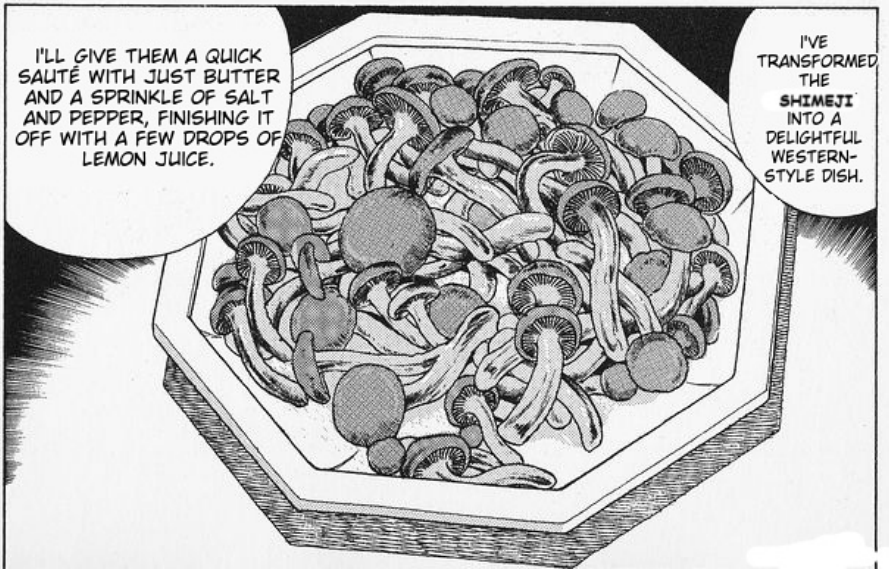
IS THE TREASURE YOU WANT TO PASS DOWN TO YOUR SON REALLY ABOUT MUSHROOMS?!
16
YES, THAT'S RIGHT!

YEP.
THERE ARE STILL ABOUT TEN MORE SPOTS WHERE MAITAKE GROW. THIS ONE, THOUGH, MUST REMAIN A SECRET FROM OTHERS!

DELICIOUS!

YAMAOKA! YOU... WHAT DO YOU MEAN BY A FOLK-LORE TREASURE?!
I WAS EXPECTING SOMETHING MUCH MORE INCREDIBLE THAN THIS...
ガ～ク..
WHAT A THING TO SAY...
HON-SHIMEJI IS KNOWN AS 'AROMATIC MATSUTAKE-FLAVORED SHIMEJI' AND IS CONSIDERED SUPERIOR IN TASTE TO MATSUTAKE; AND THE DELICIOUSNESS OF MAITAKE IS BEYOND COMPARISON!
YOU REALLY DON'T GET IT AT ALL, DO YOU, BOSS?
WELL, MUSHROOMS ARE THE TREASURES OF THE FOREST, YOU KNOW.
THAT'S WHY I SAID IT MIGHT BE SOMETHING SPECIAL...
DON'T MESS WITH ME! THEY'RE JUST MUSHROOMS!!
17
IF THE HIDDEN TREASURE IN THE MOUNTAINS OF IWATE IS MUSHROOMS, THEN THAT'S NO ARTICLE...!!
OH DEAR...
ハア
I'VE KEPT THIS SECRET FROM KAZUO FOR SO LONG, BUT NOW THAT I'M GETTING OLDER, I FINALLY WANT TO SHARE THE LOCATION OF THIS TREASURE.
THAT'S RIGHT! SHIMEJI AND MAITAKE MUSHROOMS GROW IN THE SAME SPOT EVERY YEAR. SO I NEVER TELL ANYONE, NOT EVEN MY OWN FAMILY!

AS A THANK YOU FOR ALL YOUR HELP, I'LL TREAT YOU TO A FEAST OF THE MUSHROOMS I'VE GATHERED!
ポン
COME ON NOW, DON'T BE SO DOWN IN THE DUMPS!


I'LL GIVE THEM A QUICK SAUTÉ WITH JUST BUTTER AND A SPRINKLE OF SALT AND PEPPER, FINISHING IT OFF WITH A FEW DROPS OF LEMON JUICE.
I'VE TRANSFORMED THE SHIMEJI INTO A DELIGHTFUL WESTERN-STYLE DISH.

DELICIOUS!

.....
WHAT A WONDERFULLY DEEP TASTE IT HAS!
IT'S SO ROBUST AND RICH! AND YET, IT LEAVES SUCH A REFRESHING AFTERTASTE!!
SO THIS IS THE FLAVOR OF TRUE HON-SHIMEJI!
WHOA!
19
THIS IS AMAZING!
I'VE BEEN EATING FARMED SHIMEJI, BUT I NEVER IMAGINED THIS LEVEL OF DELICIOUSNESS!
IT'S RARE TO FIND A MUSHROOM PACKED WITH UMAMI LIKE THIS...

LET'S TOSS SOME MAITAKE INTO THE CHICKEN HOT POT FOR A DELIGHTFUL FEAST.

IT'S TRULY A FLAVOR THAT CAPTURES THE VERY SPIRIT OF THE MOUNTAINS!
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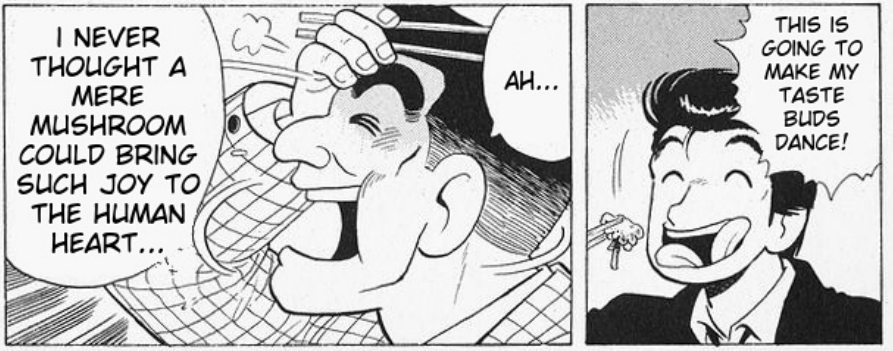
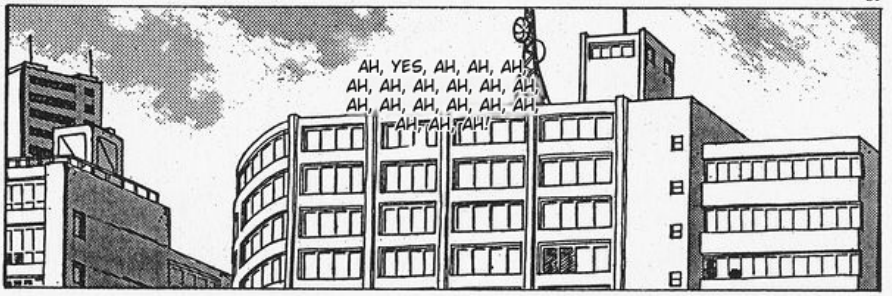

I NEVER THOUGHT A MERE MUSHROOM COULD BRING SUCH JOY TO THE HUMAN HEART...
AH...
THIS IS GOING TO MAKE MY TASTE BUDS DANCE!

I'LL SHOW YOU HOW A NEWSPAPER ARTICLE IS TRULY CRAFTED!
YAMAOKA! I'M GOING TO TURN THIS SECRET TREASURE INTO AN INCREDIBLE STORY!
I CAN'T LET ANYONE KNOW THE WHEREABOUTS OF THIS TREASURE!
THIS IS NOTHING SHORT OF A HIDDEN GEM!
AH, THAT'S UNFAIR!
OH NO, NOT SO FAST!
ガヤ
WOW, THIS IS AMAZING!
EXCUSE ME FOR THE MAITAKE...!
OH NO, WHILE THE BOSS IS ALL TENSE AND FOCUSED,


AH, YES, AH, AH, AH, AH, AH, AH, AH, AH, AH, AH, AH, AH, AH, AH!

IS IT NOT READY YET?
HEY, WHAT HAPPENED TO THAT ARTICLE ABOUT THE MUSHROOMS?
HEY THERE!
OH, HELLO THERE.
THEN THEY'D END UP MUNCHING ON MY MUSHROOMS TOO!
ARE YOU INSANE? IF I WROTE THAT, GUESTS WOULD FLOCK TO THAT INN!
I CAN'T JUST SPILL THE SECRET OF MUSHROOMS TO TOTAL STRANGERS!
HUH? OH... I DECIDED TO DROP THAT.
BUT YOU PROMISED IT WOULD BE AN AMAZING ARTICLE...
WELL, WHAT'S THE REASON?
22
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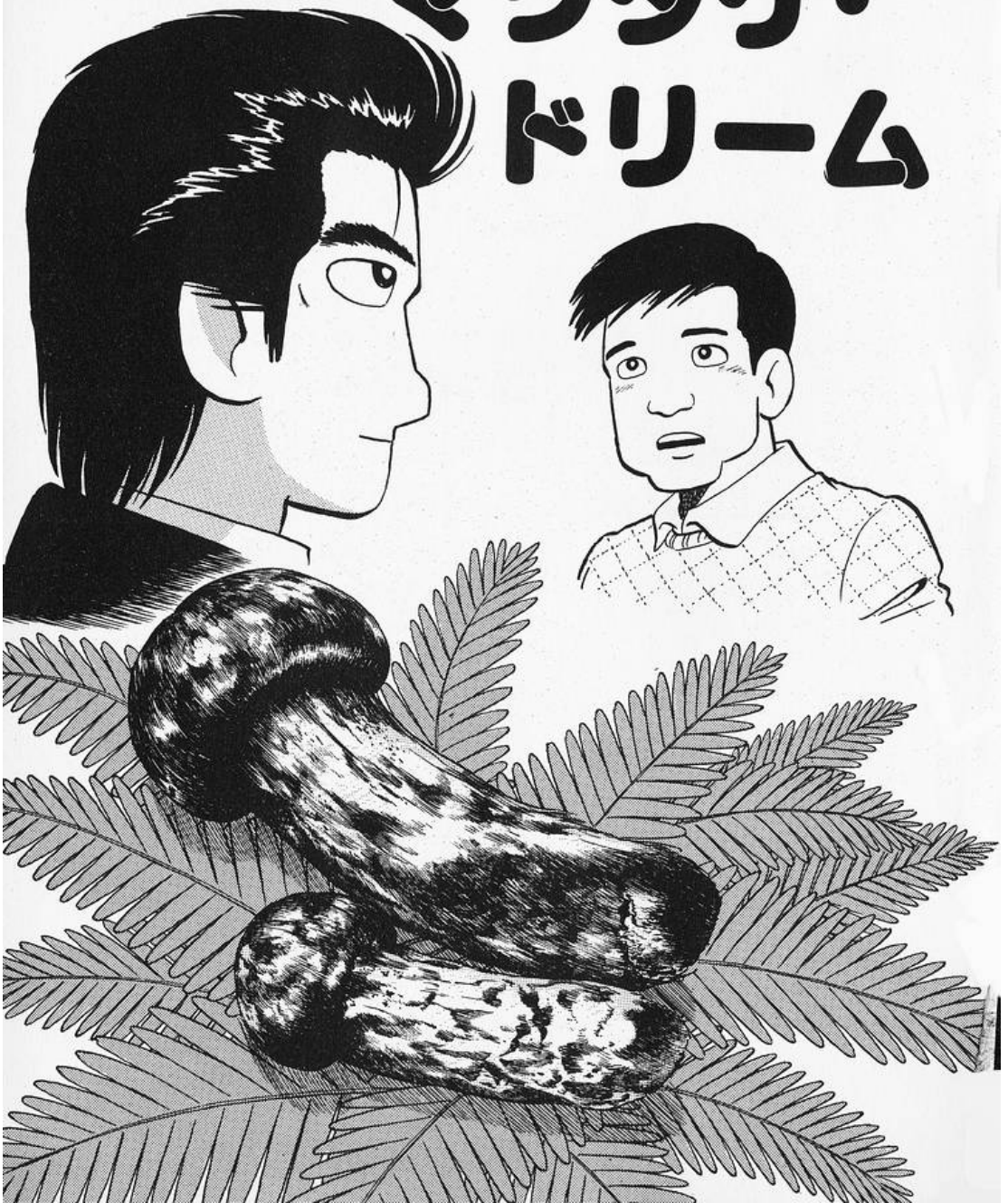
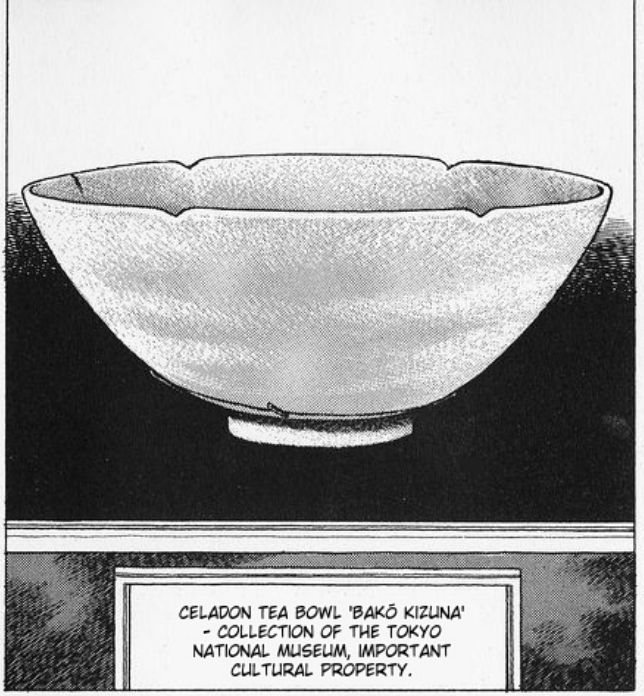
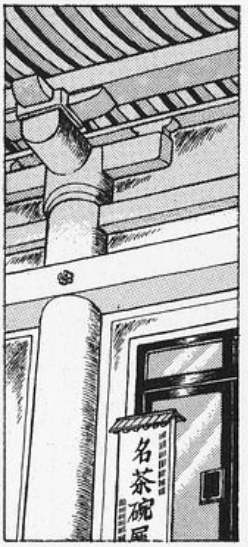
YAMAOKA, YOU BETTER NOT WRITE ANYTHING EITHER!

第3話 マツタケ・ドリーム




CELADON TEA BOWL 'BAKŌ KIZUNA' - COLLECTION OF THE TOKYO NATIONAL MUSEUM, IMPORTANT CULTURAL PROPERTY.

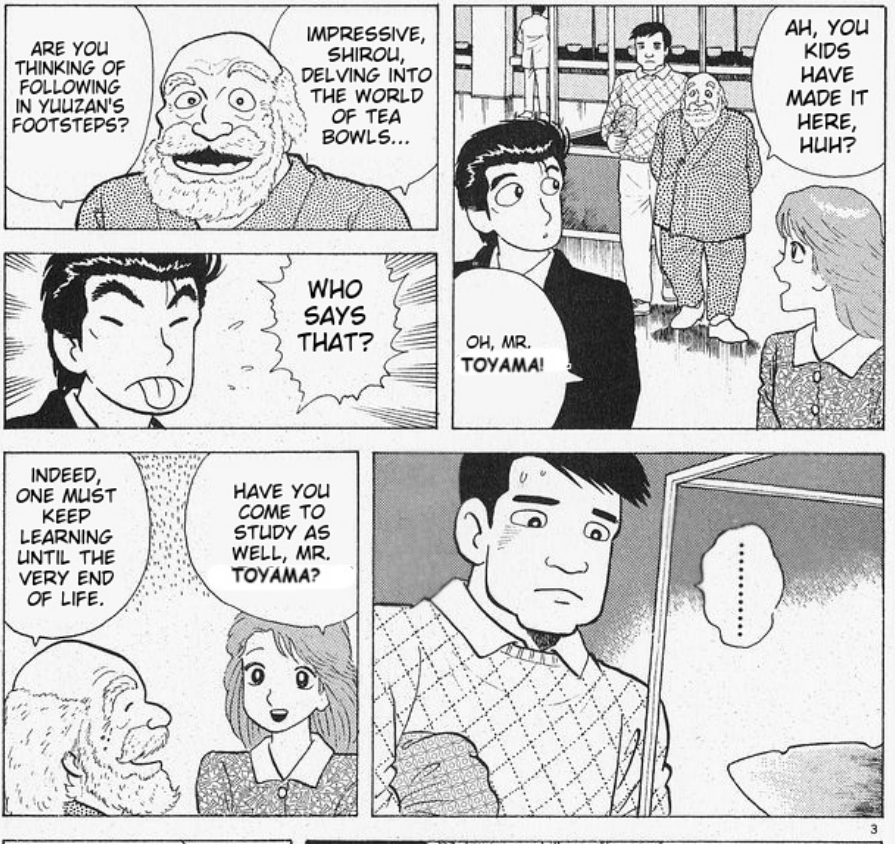

名茶碗

WOW, IT'S BEAUTIFUL!

2

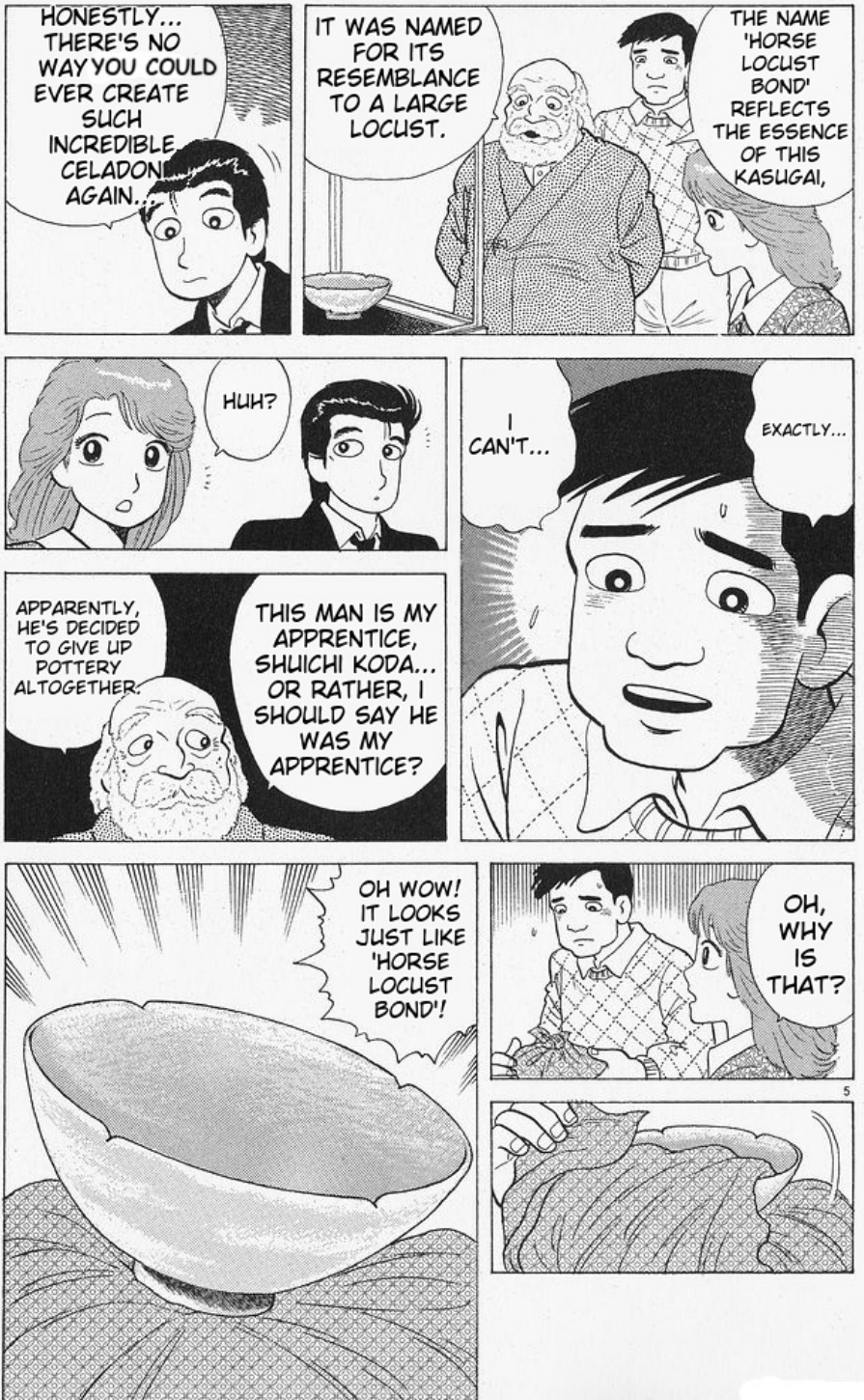
WHILE MANY CELADON PIECES HAVE A COLD AND GLOOMY HUE, THIS ONE IS TRULY VIBRANT AND DAZZLING.
ISN'T IT AMAZING?!

IT'S SO CLEAR AND SPARKLY, LIKE IT'S MADE ENTIRELY OF JEWELS!


ARE YOU THINKING OF FOLLOWING IN YUUZAN'S FOOTSTEPS?
IMPRESSIVE, SHIROU, DELVING INTO THE WORLD OF TEA BOWLS...
WHO SAYS THAT?
AH, YOU KIDS HAVE MADE IT HERE, HUH?
OH, MR. TOYAMA!
INDEED, ONE MUST KEEP LEARNING UNTIL THE VERY END OF LIFE.
HAVE YOU COME TO STUDY AS WELL, MR. TOYAMA?
.....
3
WHY ISN'T ANY OF YOUR WORK AMONG THESE FAMOUS TEA BOWLS?
TO SEE SO MANY EXQUISITE TEA BOWLS ALL AT ONCE IS QUITE A RARE TREAT!

OH... LOOK AT THE BOTTOM, SEE THOSE METAL PEGS?...
YES, I DO!
SO YOU WERE JUST A YOUNG MAN, THEN? HAHA!
YOU'RE A FOOL! EVERYTHING GATHERED HERE IS FROM BEFORE THE EDO PERIOD!
HM?
UM, TEACHER, THIS TEA BOWL HAS A CRACK IN IT...?
LATER, IT BECAME THE PROPERTY OF ASHIKAGA YOSHIMASA, BUT WHEN IT BROKE, HE SENT IT BACK TO CHINA ASKING FOR A REPLACEMENT OF SIMILAR QUALITY.
THIS TEA BOWL IS A MASTERPIECE FROM THE SONG DYNASTY IN CHINA, GIFTED TO TAIRA NO ZANE FROM A ZEN TEMPLE IN SONG.
4
THEY SENT IT BACK REPAIRED WITH PEGS, SO IT COMES WITH QUITE THE BACKSTORY.
BY THEN, CHINA HAD TRANSITIONED FROM THE SONG TO THE MING DYNASTY, AND THEY CLAIMED THEY COULDN'T PRODUCE SUCH TREASURES ANYMORE.

DELICIOUS!


HONESTLY... THERE'S NO WAY YOU COULD EVER CREATE SUCH INCREDIBLE CELADON AGAIN...
IT WAS NAMED FOR ITS RESEMBLANCE TO A LARGE LOCUST.
THE NAME 'HORSE LOCUST BOND' REFLECTS THE ESSENCE OF THIS KASUGAI,
HUH?
I CAN'T...
EXACTLY...
APPARENTLY, HE'S DECIDED TO GIVE UP POTTERY ALTOGETHER.
THIS MAN IS MY APPRENTICE, SHUICHI KODA... OR RATHER, I SHOULD SAY HE WAS MY APPRENTICE?
OH WOW! IT LOOKS JUST LIKE 'HORSE LOCUST BOND'!
OH, WHY IS THAT?

BUT I THINK THIS TEA BOWL IS TRULY LOVELY, DON'T YOU?
STILL, IT'S JUST NO GOOD, NO MATTER WHAT...
FOR THE PAST 15 YEARS, I'VE POURED MY SOUL INTO RECREATING THE BEAUTY OF THIS 'HORSE LOCUST BOND'...
IT'S NO GOOD, NOT AT ALL...
THIS 'HORSE LOCUST BOND' IS BEYOND ANY COMPARISON OF BEAUTY...
WELL, IF SOMETHING IS NO GOOD, THEN IT'S JUST NO GOOD, ISN'T IT?
MR. YAMAOKA! HOW CAN YOU SAY SOMETHING SO CRUEL?!
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THAT'S ABSOLUTELY TRUE.
6
OH DEAR...
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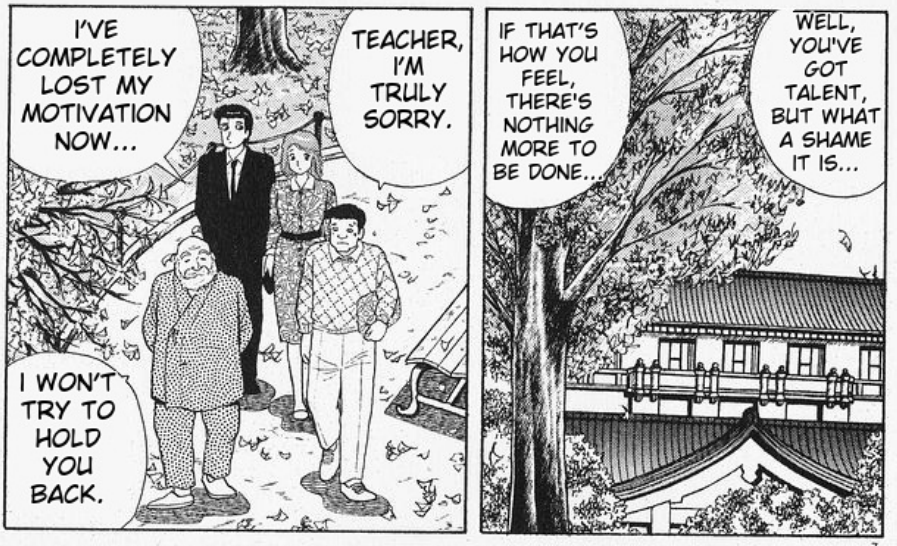
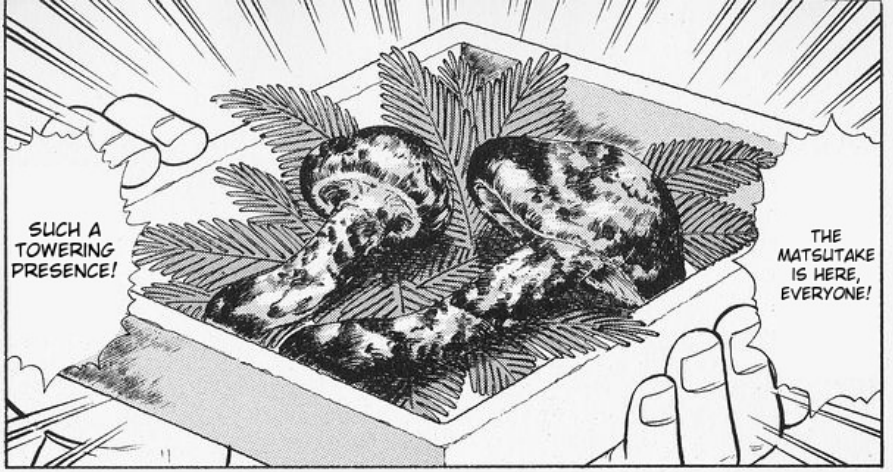

I'VE COMPLETELY LOST MY MOTIVATION NOW...
TEACHER, I'M TRULY SORRY.
I WON'T TRY TO HOLD YOU BACK.
IF THAT'S HOW YOU FEEL, THERE'S NOTHING MORE TO BE DONE...
WELL, YOU'VE GOT TALENT, BUT WHAT A SHAME IT IS...
7

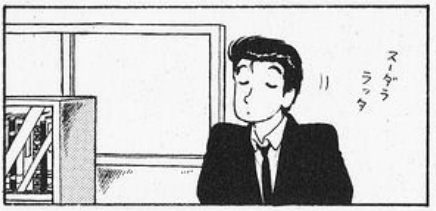
YOU BETTER WHIP UP SOMETHING DELICIOUS.
SHIROU, THIS IS YOUR PUNISHMENT FOR MAKING KODA CRY.

OH MY...

BEFORE WE PART WAYS, LET'S GRAB A MEAL SOMETIME SOON.

THE EAST-WEST NEWS


SUCH A TOWERING PRESENCE!
THE MATSUTAKE IS HERE, EVERYONE!


スーダラ ラッタ

THE MATSUTAKE MAKES EVEN THE CRYING CHILDREN QUIET—!
WHAT DO YOU THINK, YAMAOKA?

EVERY TIME I SNAG SOMETHING FANCY, IT'S LIKE THIS, YOU KNOW!
わはは はは はっ
HONESTLY....

8

しら——っ

HMM.

ISN'T THAT GENEROUS? ISN'T IT LUXURIOUS?!
I JUST WITHDREW SOME COMPANY SAVINGS TO BUY THIS, YOU SEE!
IF YOU'RE JEALOUS, YOU BETTER HURRY UP AND BECOME THE NEXT DEPUTY DIRECTOR!!!

DELICIOUS!

TWO THOUSAND FIVE HUNDRED YEN, YOU KNOW!
HOW MUCH WAS IT? JUST FOR THIS LITTLE BIT...
IT'S DEFINITELY ARTIFICIAL FRAGRANCE.
OH DEAR... THIS SMELL IS SO UNNATURAL...
WHAT, WHAT IS HAPPENING?
WELL, AS FOR THE TASTE, YOU KNOW...
RIGHT NOW, THEY'RE PEDDLING ARTIFICIAL MATSUTAKE FRAGRANCES EVERYWHERE. EVEN THOSE LACKLUSTER IMPORTS CAN BE MASKED WITH THIS STUFF!
THERE'S NO WAY YOU CAN BUY TOP-GRADE DOMESTIC ONES FOR THAT PRICE!
HEHEHEHE...
HEEHEEHEE...
HAHAHA...
松茸
特選!!
秋の
YOU'RE TELLING ME REGULAR SALARYMEN CAN'T EVEN AFFORD REAL MATSUTAKE?!
THIS IS JUST TOO MUCH--!!

ガーン
REALLY, MATSUTAKE MUSHROOMS ARE JUST RIDICULOUSLY EXPENSIVE, AREN'T THEY...?
BUT CAN A SALARYMAN SUPPORTING A FAMILY OF SIX ACTUALLY AFFORD THOSE MUSHROOMS?!
WELL, SURE ENOUGH, THERE WERE MATSUTAKE MUSHROOMS IN THE SAME AISLE PRICED SEVERAL TIMES HIGHER!
ARTIFICIAL CULTIVATION OF MATSUTAKE?
I WISH WE COULD CULTIVATE THEM LIKE SHIITAKE MUSHROOMS, THAT WOULD BE FANTASTIC!
DOMESTIC MATSUTAKE ARE GETTING SCARCER BY THE YEAR, SO PRICES JUST KEEP SKYROCKETING.
10
.....
THIS CAN'T EVEN HOLD A CANDLE TO THE BEAUTY OF 'BAHŌBAN'...

HIROSHIMA PREFECTURE, MIYOSHI

DRAGGING ME ALL THE WAY OUT TO THE MIDDLE OF THE MOUNTAINS IN HIROSHIMA, HUH?

I WAS TOLD TO THINK OF SOMETHING DELICIOUS FOR KODA-SAN, SO THAT'S WHY I BROUGHT YOU HERE.

I JUST CAN'T DEAL WITH THIS...

11

AH~~ GEEZ, YOU REALLY COMPLAIN A LOT, DON'T YOU?

THIS HAD BETTER BE GOOD TO DRAG ME HERE OUT OF THE OFFICE...

HOW ABOUT WE TAKE A LOOK AT HOW THE REAL MATSUTAKE GROWS?
FIRST, LET'S HEAD TO THE EXPERIMENTAL FOREST.
HIROSHIMA PREFECTURAL FORESTRY RESEARCH CENTER, MUSHROOM DIVISION, NAOTO KOBAYASHI.
広島県林業試験場
VICE DIRECTOR, YOU REALLY SHOULDN'T STEAL MATSUTAKE MUSHROOMS!
HUH? A MATSUTAKE FOREST?! AMAZING!!

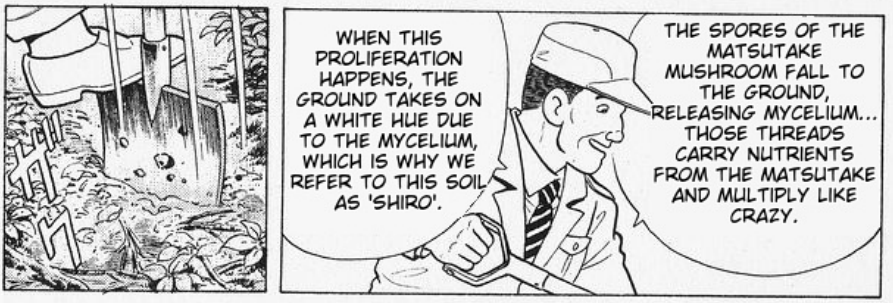
12

UGH... I... I DON'T HAVE THE CONFIDENCE TO SAY I WON'T...
MAYBE HE SHOULD STAY BEHIND.

DELICIOUS!

THERE ARE SO MANY LITTLE FLAGS STANDING HERE, THOUGH...
MATSUTAKE!
86.10
THIS IS WHERE THE MATSUTAKE HAS SPROUTED OVER THE LAST FIVE YEARS.
THE MATSUTAKE MUSHROOMS GROW IN THE SAME PLACE EVERY YEAR, YOU KNOW!

LOOK, IF YOU TRACE THE MATSUTAKE AND THE FLAGS, IT FORMS A BIG CIRCLE, DOESN'T IT?
OH WOW, IT REALLY IS!


WHEN THIS PROLIFERATION HAPPENS, THE GROUND TAKES ON A WHITE HUE DUE TO THE MYCELIUM, WHICH IS WHY WE REFER TO THIS SOIL AS 'SHIRO'.
THE SPORES OF THE MATSUTAKE MUSHROOM FALL TO THE GROUND, RELEASING MYCELIUM... THOSE THREADS CARRY NUTRIENTS FROM THE MATSUTAKE AND MULTIPLY LIKE CRAZY.

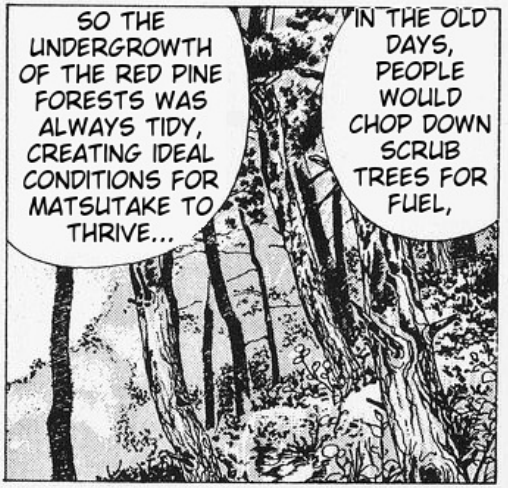
IF SHIRO DOESN'T FORM, NO MATTER HOW MANY RED PINE FORESTS THERE ARE, MATSUTAKE WON'T SPROUT.
MATSUTAKE GROWS IN THIS SHIRO.

WOW, IT REALLY IS! THE SOIL INSIDE THE CIRCLE IS WHITE!

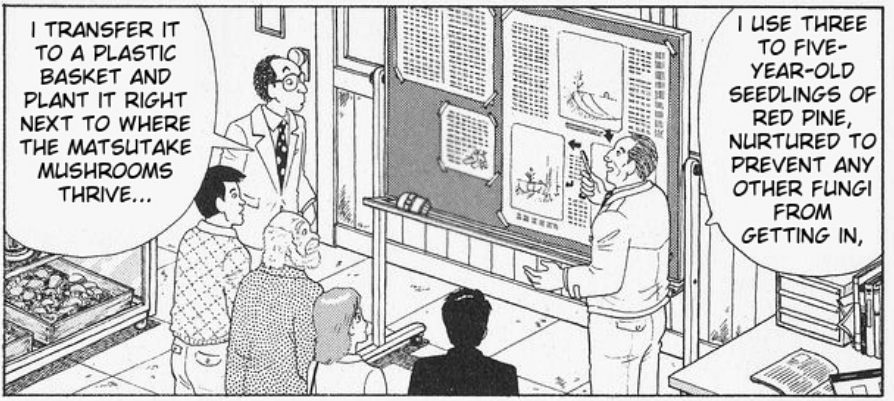
OH REALLY...?

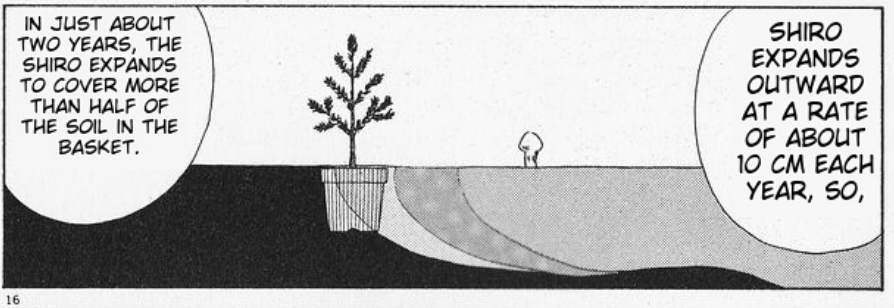
14

IN UNMANAGED FORESTS, FALLEN LEAVES ACCUMULATE DEEPLY, ALLOWING OTHER FUNGI TO THRIVE, MAKING IT HARD FOR SHIRO TO DEVELOP.
BUT NOW THAT WE'VE SWITCHED TO USING OIL AND OTHER FUELS, THE RED PINE FORESTS ARE OVERRUN WITH DENSE UNDERBRUSH... YOU SEE...


SO THE UNDERGROWTH OF THE RED PINE FORESTS WAS ALWAYS TIDY, CREATING IDEAL CONDITIONS FOR MATSUTAKE TO THRIVE...
IN THE OLD DAYS, PEOPLE WOULD CHOP DOWN SCRUB TREES FOR FUEL,

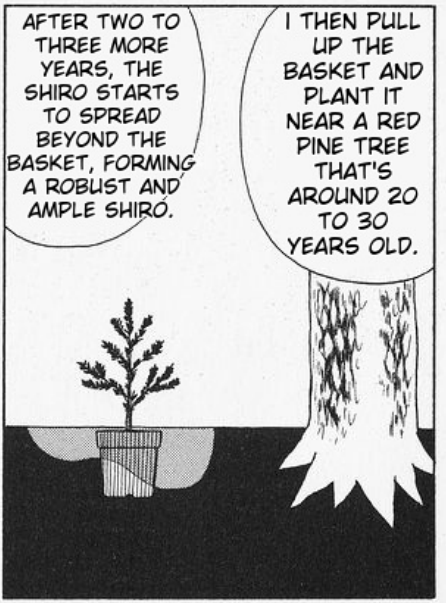
THEN WE JUST NEED TO CREATE AN ENVIRONMENT WHERE SHIRO CAN THRIVE!
HMM...
WHAT HAPPENS IF WE TAKE THAT ONE STEP FURTHER?
PLUS, THE MATSUTAKE FORESTS HAVE DWINDLED DUE TO OVERLOGGING.
SO THAT'S WHY WE HAVEN'T BEEN ABLE TO HARVEST THEM LATELY!
くそぉ～～っ
LET'S HEAD BACK TO THE LAB AND BREAK IT DOWN.
IF WE CREATE SHIRO ARTIFICIALLY, WE CAN CULTIVATE MATSUTAKE MUSHROOMS!
AH! IT'S ARTIFICIAL MATSUTAKE CULTIVATION!
!
15

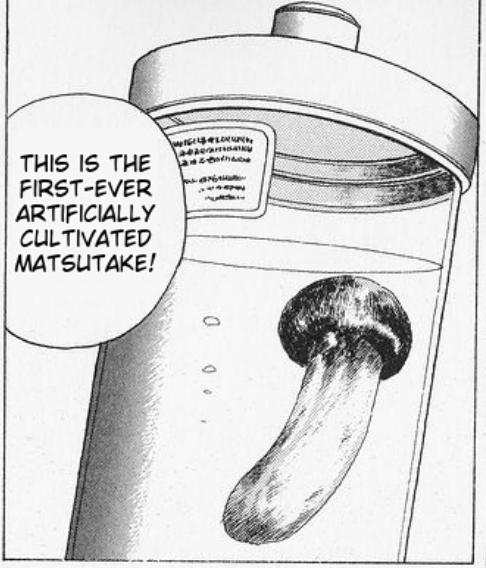

I TRANSFER IT TO A PLASTIC BASKET AND PLANT IT RIGHT NEXT TO WHERE THE MATSUTAKE MUSHROOMS THRIVE...
I USE THREE TO FIVE-YEAR-OLD SEEDLINGS OF RED PINE, NURTURED TO PREVENT ANY OTHER FUNGI FROM GETTING IN,


IN JUST ABOUT TWO YEARS, THE SHIRO EXPANDS TO COVER MORE THAN HALF OF THE SOIL IN THE BASKET.
SHIRO EXPANDS OUTWARD AT A RATE OF ABOUT 10 CM EACH YEAR, SO,

16

THIS SHIRO SPREADS AROUND THE ROOTS OF THE RED PINE, CONTINUING TO YIELD MATSUTAKE FOR 50 TO 60 YEARS.
AND FINALLY, THAT'S WHEN THE MATSUTAKE MUSHROOMS BEGIN TO SPROUT.


AFTER TWO TO THREE MORE YEARS, THE SHIRO STARTS TO SPREAD BEYOND THE BASKET, FORMING A ROBUST AND AMPLE SHIRO.
I THEN PULL UP THE BASKET AND PLANT IT NEAR A RED PINE TREE THAT'S AROUND 20 TO 30 YEARS OLD.

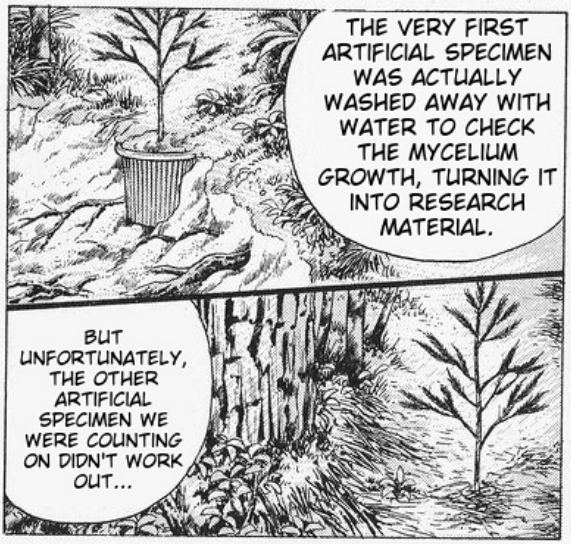

THIS IS THE FIRST-EVER ARTIFICIALLY CULTIVATED MATSUTAKE!

SO... WAS IT A SUCCESS?!

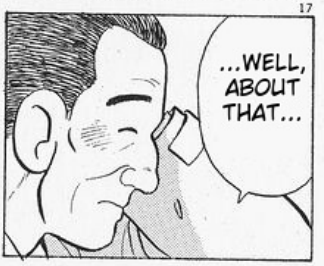
WE MANAGED TO HARVEST OUR VERY FIRST ONE FIVE YEARS AGO.

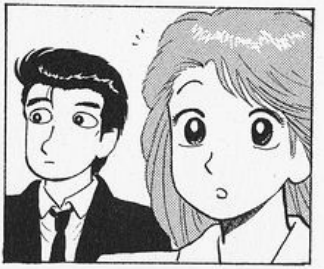
WOW, SO WE CAN REALLY GROW MATSUTAKE MUSHROOMS ARTIFICIALLY NOW!

YOU DID IT!!!
OH MY GOSH! THAT'S AMAZING!


THE VERY FIRST ARTIFICIAL SPECIMEN WAS ACTUALLY WASHED AWAY WITH WATER TO CHECK THE MYCELIUM GROWTH, TURNING IT INTO RESEARCH MATERIAL.
BUT UNFORTUNATELY, THE OTHER ARTIFICIAL SPECIMEN WE WERE COUNTING ON DIDN'T WORK OUT...

17


...WELL, ABOUT THAT...



WELL...
SO FAR, THIS IS THE ONLY MATSUTAKE PRODUCED THROUGH ARTIFICIAL CULTIVATION...
SINCE THEN, THE ARTIFICIAL STRAINS HAVEN'T BEEN THRIVING AT ALL...
ARTIFICIAL CULTIVATION OF MATSUTAKE IS INCREDIBLY CHALLENGING.
THERE ARE STILL THOSE WHO SAY IT'S IMPOSSIBLE.
NO, IT'S NOT IMPOSSIBLE.
IN FACT, THE ARTIFICIAL STRAIN I'VE HAD THE MATSUTAKE FARMERS EXPERIMENT WITH IS GROWING SMOOTHLY,
AND IF EVERYTHING GOES WELL, WE MIGHT SEE THE SECOND MATSUTAKE POPPING UP THIS YEAR!
18
.....
THIS IS GOING TO BE EXCITING!
THE FUTURE LOOKS BRIGHT!
JUST YOU WAIT AND SEE, I'LL MAKE IT A SUCCESS FOR SURE!

DELICIOUS!

COME, COME! SAVOR THESE FRESHLY PICKED MATSUTAKE MUSHROOMS FROM HIROSHIMA!
岡屋
19
WHAT AN INCREDIBLE AROMA!
OH MY-!
DELICIOUS -WOW!
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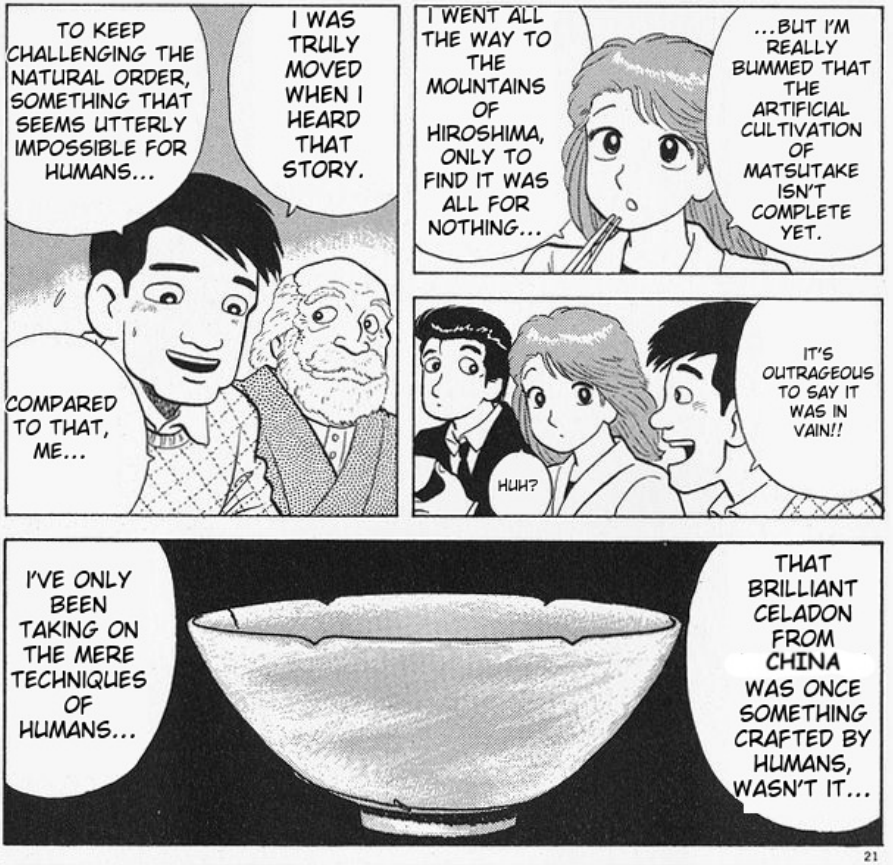
HOW ABOUT A TASTE OF THE CLAY POT DISH?
SOFT, LUSCIOUS, AND WRAPPING AROUND ME LIKE A FLUFFY CLOUD...!
IT'S NOTHING LIKE THOSE ARTIFICIAL SCENTS!
THE DOWNSIDE OF A CLAY POT DISH IS THAT IT MAKES YOU WANT TO DRINK MORE SAKE!
HONESTLY... IT'S SO DELICIOUS, IT MAKES MY THROAT QUIVER WITH DELIGHT!
20
ナムアミダブツ
OH—I'M SO GLAD TO BE ALIVE!
NEXT UP, I'VE WRAPPED MATSUTAKE MUSHROOMS IN SWEET SEA BREAM AND SERVED IT IN A BOWL.


TO KEEP CHALLENGING THE NATURAL ORDER, SOMETHING THAT SEEMS UTTERLY IMPOSSIBLE FOR HUMANS...
I WAS TRULY MOVED WHEN I HEARD THAT STORY.
COMPARED TO THAT, ME...
I WENT ALL THE WAY TO THE MOUNTAINS OF HIROSHIMA, ONLY TO FIND IT WAS ALL FOR NOTHING...
...BUT I'M REALLY BUMMED THAT THE ARTIFICIAL CULTIVATION OF MATSUTAKE ISN'T COMPLETE YET.
HUH?
IT'S OUTRAGEOUS TO SAY IT WAS IN VAIN!!
I'VE ONLY BEEN TAKING ON THE MERE TECHNIQUES OF HUMANS...
THAT BRILLIANT CELADON FROM CHINA WAS ONCE SOMETHING CRAFTED BY HUMANS, WASN'T IT...
21
YOU'RE AMAZING, KODA-SAN!
I WILL NEVER CONCEDE TO THE PAST AGAIN!
I'LL CREATE A BRILLIANCE IN CELADON THAT SURPASSES ANYTHING YOU'VE EVER SEEN!
YAMAOKA-SAN! I'LL NEVER FORGET THE TASTE OF TODAY'S MATSUTAKE FOR THE REST OF MY LIFE!

YOU MIGHT JUST BE THE ONE TO MASTER THE 'HORSE LOCUST BOND'.
OH HO HO.
PLEASE, TEACHER! LET ME START OVER! I'M BEGGING YOU!
SO THAT'S THE SCHEME BEHIND YOUR TRIP ALL THE WAY TO HIROSHIMA...?
WHAT'S THE DEAL WITH PILING UP MATSUTAKE MUSHROOMS ON THAT CELADON PLATE...?
YAMAOKA-SAN'S SENSE OF AESTHETICS IS ABSOLUTELY DREADFUL...
SOUNDS GREAT! THEN LET'S USE THAT CELADON DISH TO-
EAT AN OVERFLOWING MOUND OF ARTIFICIALLY CULTIVATED MATSUTAKE...!
STARING TOO LONG AT HIS OWN REFLECTION HAS PROBABLY DULLED HIS SENSE OF BEAUTY!
22
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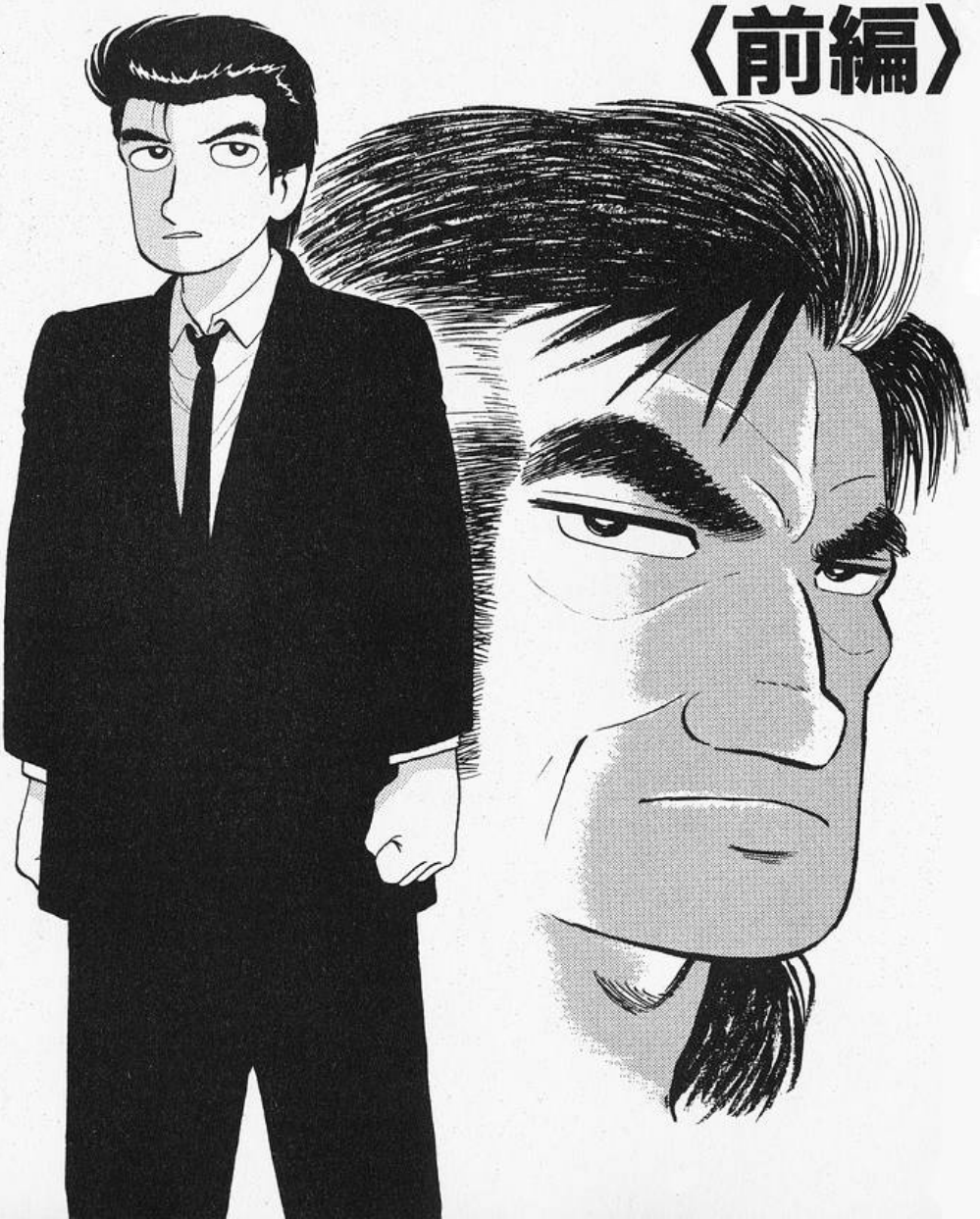
WHAT?! YOU'RE NOT GETTING ANY MORE OF THOSE MATSUTAKE! HAND THEM OVER-!

第4話
蒸し焼き勝負
〈前編〉



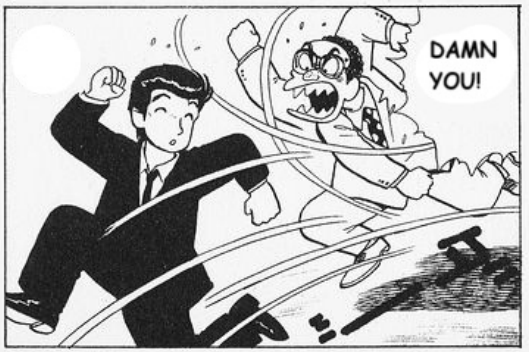
WE'RE THE ONLY ONES STUCK WALKING HERE...
AHH, EVERYONE IS DRIVING SUCH FANCY CARS AND HERE WE ARE...

WAIT A MINUTE, YAMAOKA-SAN!!! WHAT ARE YOU SAYING?!
BOSS! DEPUTY TOMII IS SLANDERING YOU WITH ALL THIS TALK ABOUT BAD BEHAVIOR!

I CAN'T BELIEVE THE TAXI BROKE DOWN ON US...
IT CAN'T BE HELPED, CAN IT?!

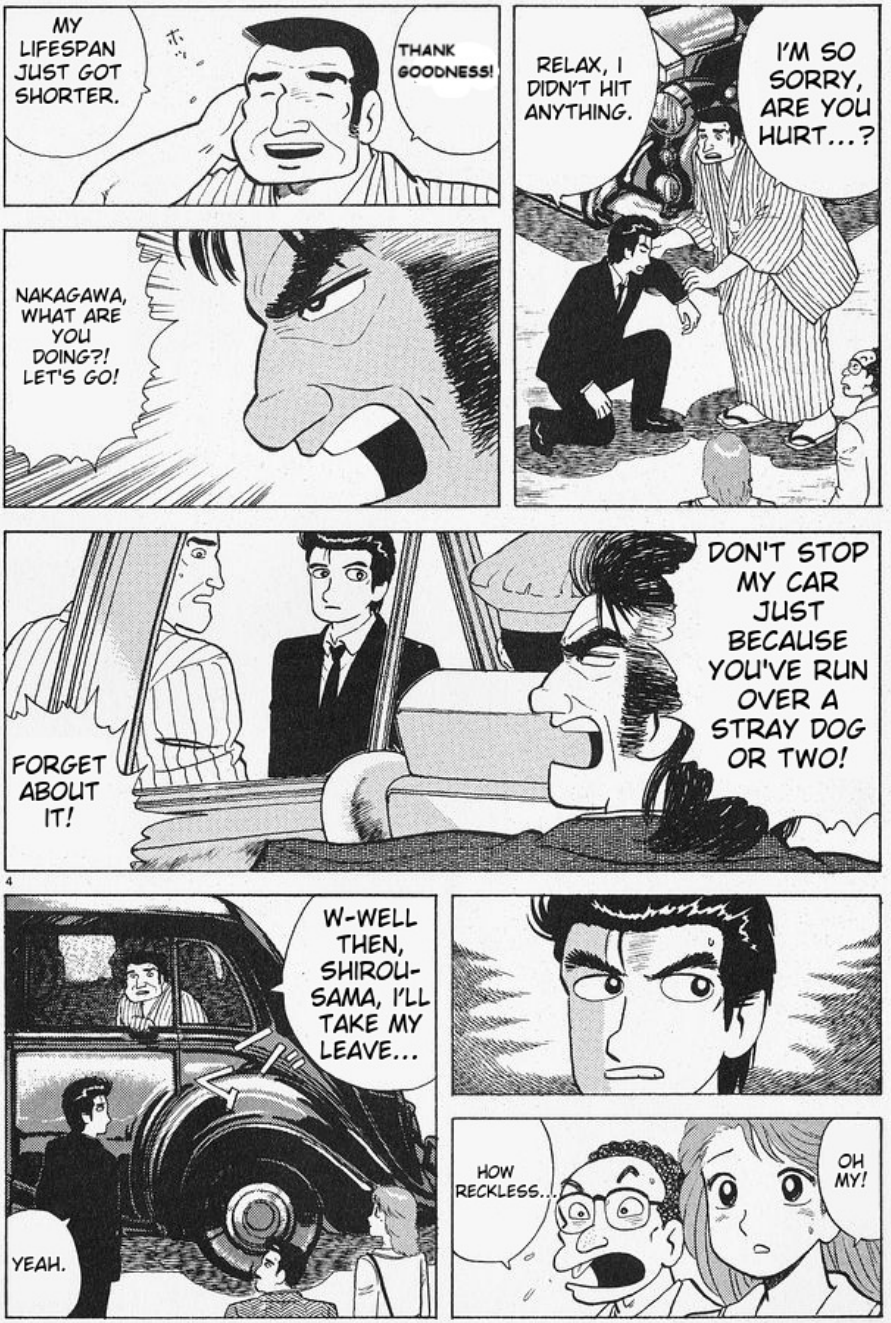
SOMEONE HERE IS ACTING UP, AND THAT'S THE PROBLEM!

2

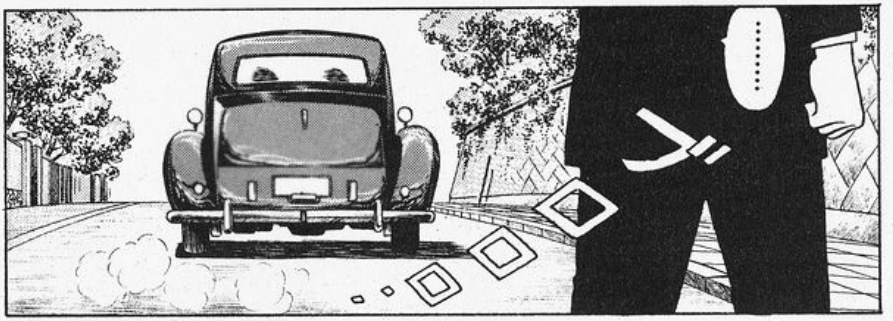

DAMN YOU!

YAY! GUESS WE CAN KISS OUR CHANCES OF PROMOTION GOODBYE, HUH!?

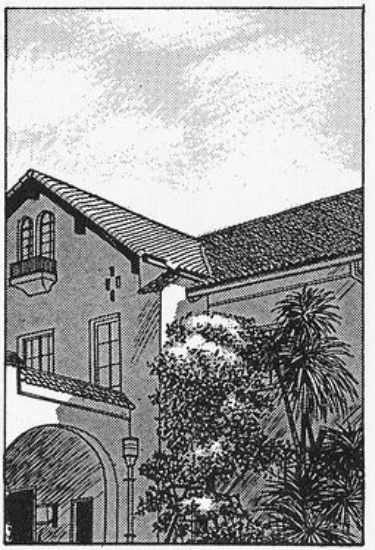
DELICIOUS STORIES 20

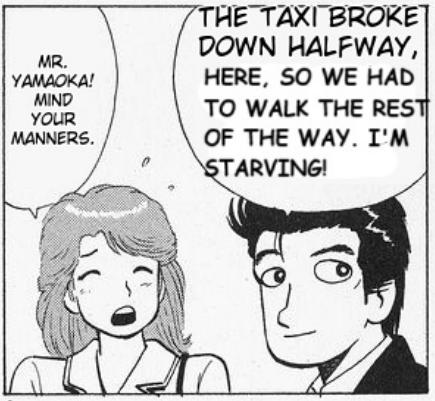

MY LIFESPAN JUST GOT SHORTER.
THANK GOODNESS!
I'M SO SORRY, ARE YOU HURT...?
RELAX, I DIDN'T HIT ANYTHING.
NAKAGAWA, WHAT ARE YOU DOING?! LET'S GO!
DON'T STOP MY CAR JUST BECAUSE YOU'VE RUN OVER A STRAY DOG OR TWO!
FORGET ABOUT IT!
4
W-WELL THEN, SHIROU-SAMA, I'LL TAKE MY LEAVE...
YEAH.
HOW RECKLESS...
OH MY!

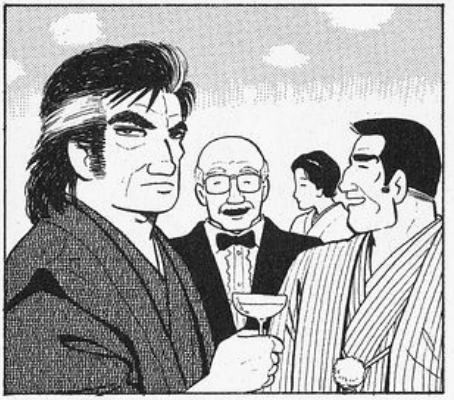
DELICIOUS STORIES 20



WELL, WELL, THANK YOU FOR MAKING THE LONG JOURNEY TO SEE US.
HAPPY BIRTHDAY, MR. ZHOU!




MR. YAMAOKA! MIND YOUR MANNERS.
THE TAXI BROKE DOWN HALFWAY, HERE, SO WE HAD TO WALK THE REST OF THE WAY. I'M STARVING!

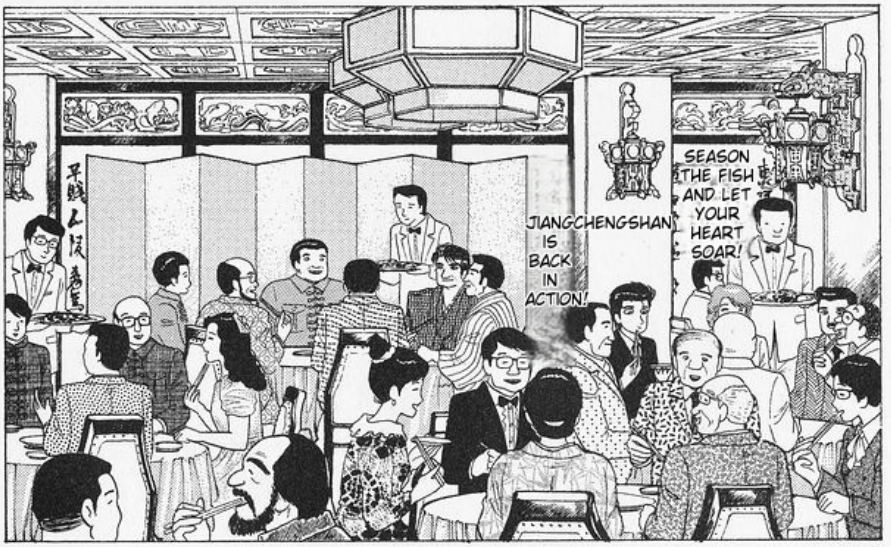


6

THEN LET'S HEAD TO THE DINING HALL!
OH! HOW DELIGHTFUL!!

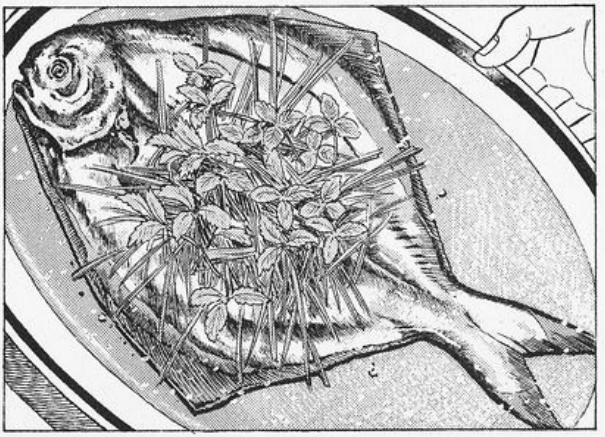
FEAR NOT, I'VE PREPARED A FEAST OF YOUR FAVORITE DISHES, MR. YAMAOKA!
OH DEAR, WHAT A CALAMITY THAT WAS!

ゲイ ゲイ
HAHA, NOW THAT OUR GUESTS HAVE GATHERED, SHALL WE GET THIS SHOW ON THE ROAD!
HEY NOW, WHAT A SHAMELESS LITTLE RASCAL YOU ARE!
HEY, HEY, YAMAOKA!


JIANGCHENGSHAN IS BACK IN ACTION!
SEASON THE FISH AND LET YOUR HEART SOAR!

7

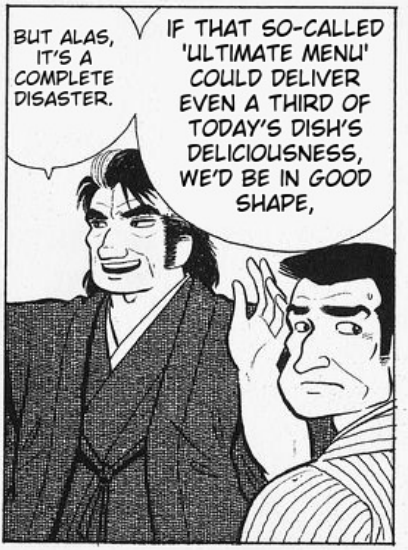
WHOA! THAT FISH LOOKS ABSOLUTELY DELICIOUS!



SHUT UP! MY STOMACH HAS NO PERSONALITY!
HURRY UP AND SERVE IT ALREADY!
HERE WE HAVE THE STEAMED MACKEREL PIKE.
AREN'T YOU THE ONE WHO'S EMBARRASSED?
OH, YOU CHEEKY MAN!
ABSOLUTELY NOT!
A GOURMET OF YOUR CALIBER MUST FEEL THESE DISHES ARE SHABBY.
I HOPE OUR HUMBLE FOOD DOESN'T EMBARRASS YOU, KAIBARA-SAN.
I'VE BEEN FORCED TO EAT THIS RIDICULOUS, PITIFUL THING CALLED THE 'ULTIMATE MENU'...
I'VE RECENTLY BEEN WORKING WITH TEITO NEWS ON A PROJECT, SO...

8

WHAT?!

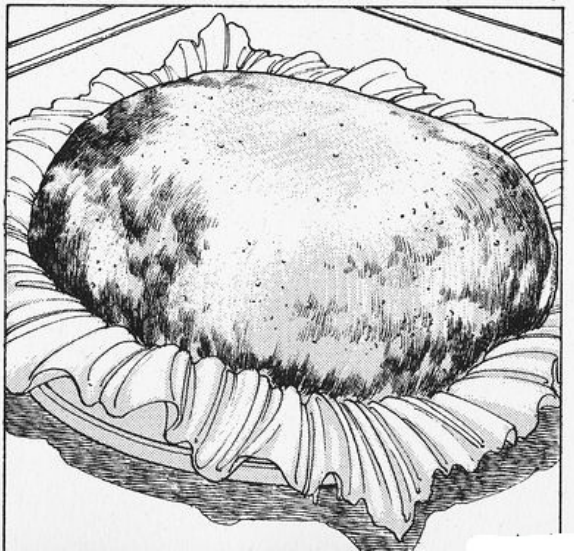

BUT ALAS, IT'S A COMPLETE DISASTER.
IF THAT SO-CALLED 'ULTIMATE MENU' COULD DELIVER EVEN A THIRD OF TODAY'S DISH'S DELICIOUSNESS, WE'D BE IN GOOD SHAPE,

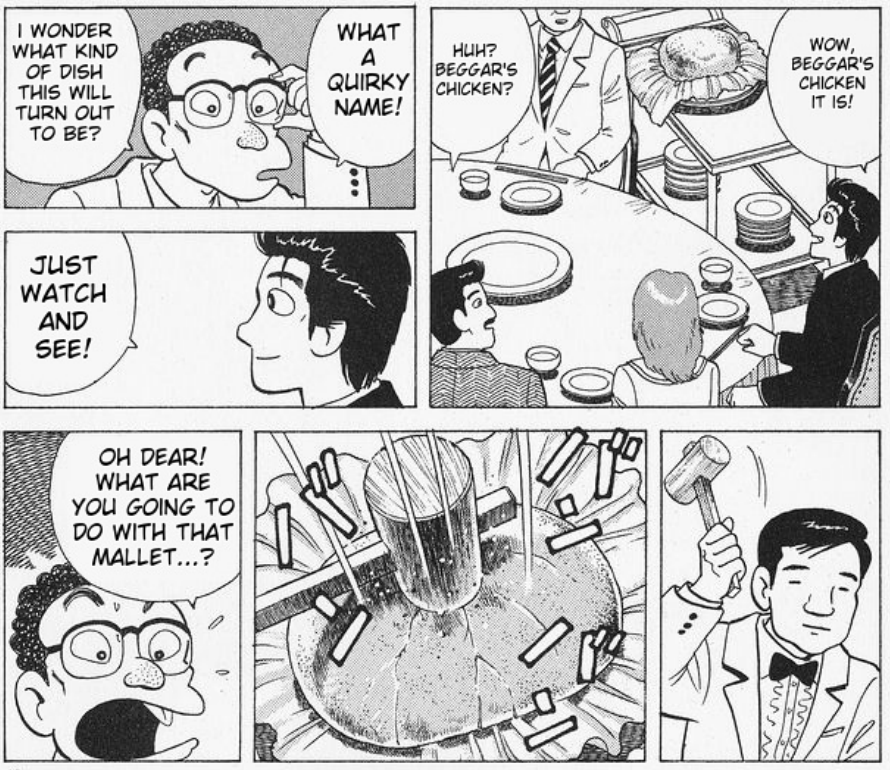
UGH!

DEALING WITH MR. KAIBARA'S DISCERNING PALATE IS NO EASY FEAT...

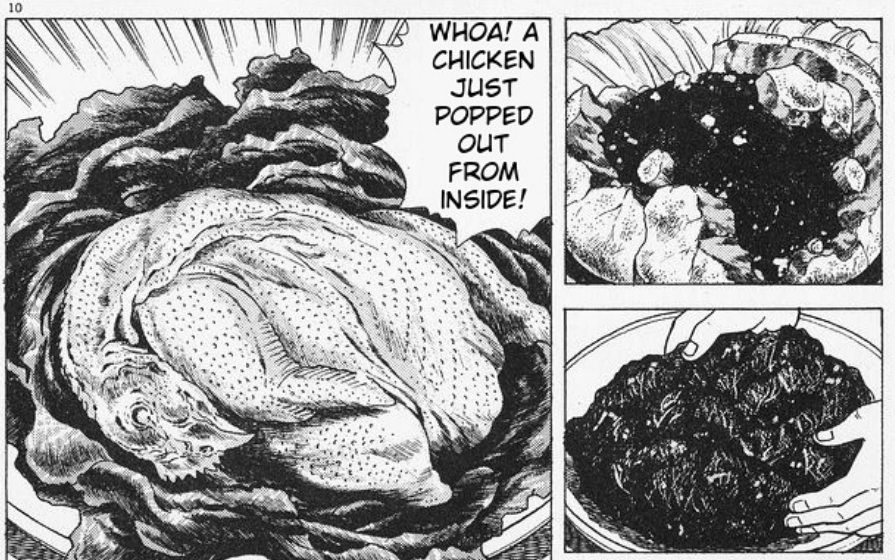
9

SOMETHING ABOUT THIS LOOKS RATHER UNSIGHTLY...
OH? WHAT'S COOKING THIS TIME?

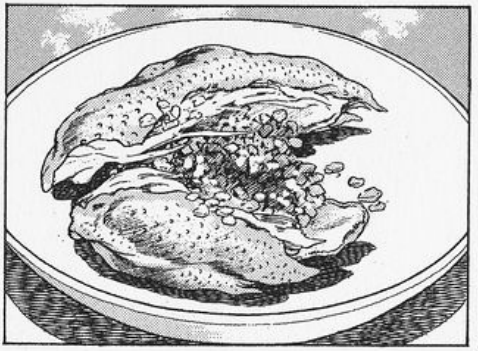


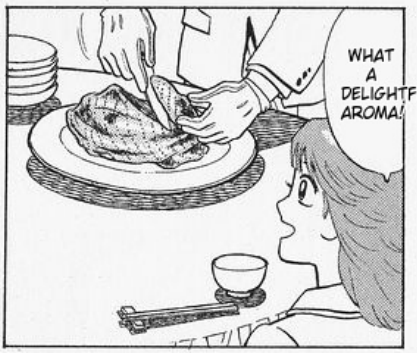

I WONDER WHAT KIND OF DISH THIS WILL TURN OUT TO BE?
WHAT A QUIRKY NAME!
JUST WATCH AND SEE!
HUH? BEGGAR'S CHICKEN?
WOW, BEGGAR'S CHICKEN IT IS!
OH DEAR! WHAT ARE YOU GOING TO DO WITH THAT MALLET...?

10


WHOA! A CHICKEN JUST POPPED OUT FROM INSIDE!

DELICIOUS STORIES 20





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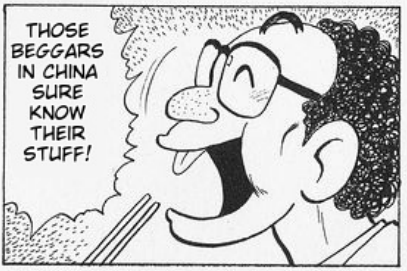
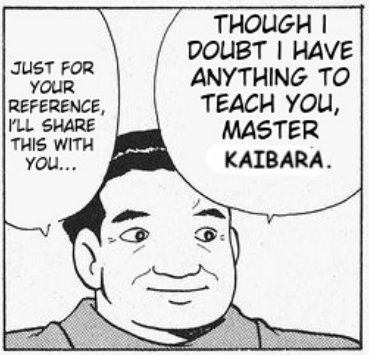
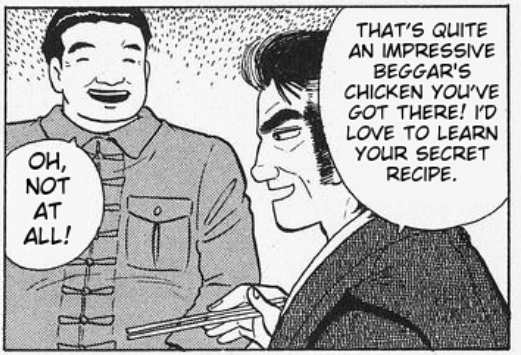
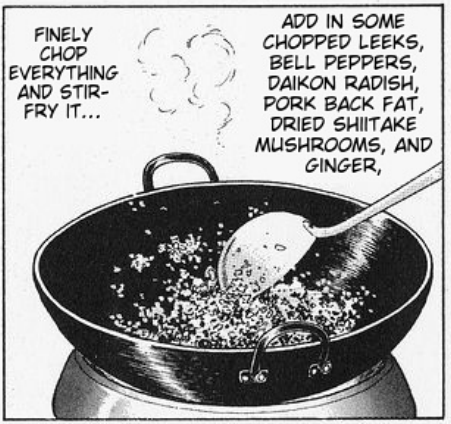



JUST FOR YOUR REFERENCE, I'LL SHARE THIS WITH YOU...
THOUGH I DOUBT I HAVE ANYTHING TO TEACH YOU, MASTER KAIBARA.


OH, NOT AT ALL!
THAT'S QUITE AN IMPRESSIVE BEGGAR'S CHICKEN YOU'VE GOT THERE! I'D LOVE TO LEARN YOUR SECRET RECIPE.

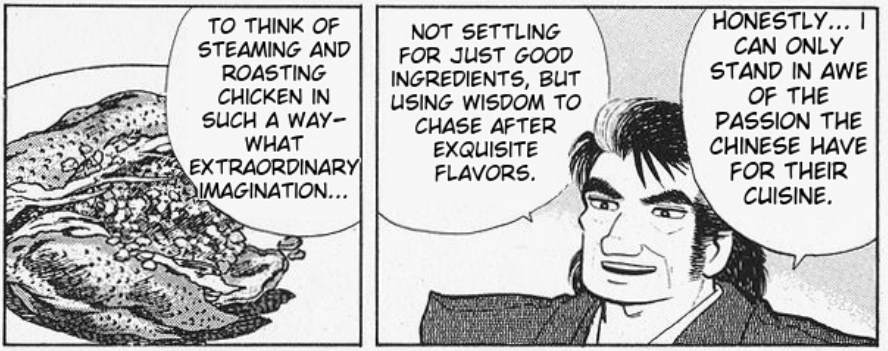

FINELY CHOP EVERYTHING AND STIR-FRY IT...
ADD IN SOME CHOPPED LEEKS, BELL PEPPERS, DAIKON RADISH, PORK BACK FAT, DRIED SHIITAKE MUSHROOMS, AND GINGER,

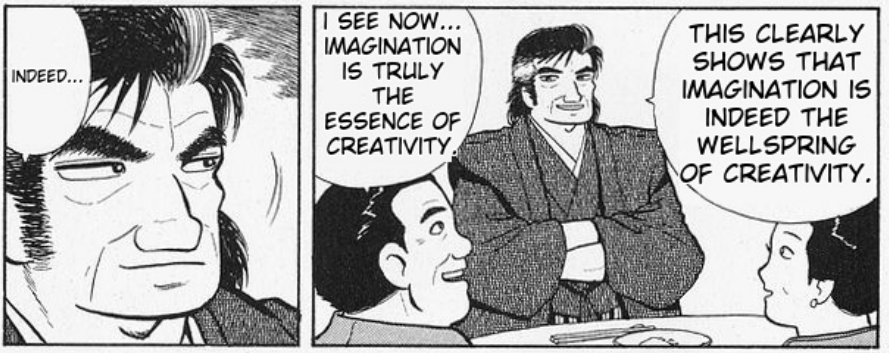
FIRST, MARINATE A WHOLE CHICKEN IN A BLEND OF SEAFOOD SOY SAUCE, DARK SOY SAUCE, SHAOXING WINE, AND OYSTER SAUCE.

COOK IT OVER HIGH HEAT WITH A BLAZING FIRE FOR AN HOUR, THEN LET IT SIMMER ON LOW FOR FIVE HOURS, AND VOILÀ! IT'S READY TO SERVE.
THEN COVER IT THICKLY WITH A LAYER OF MUD CLAY ON THE OUTSIDE,
※DAIKON RADISH PICKLE... SIMILAR TO PRESERVED MUSTARD GREENS.

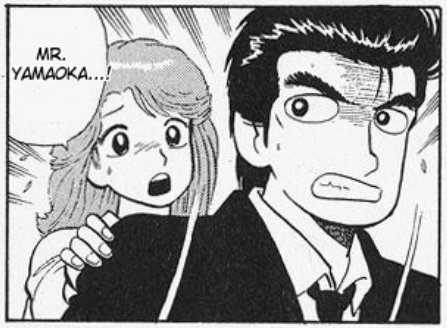
STUFF IT RIGHT INTO THE CHICKEN'S BELLY.

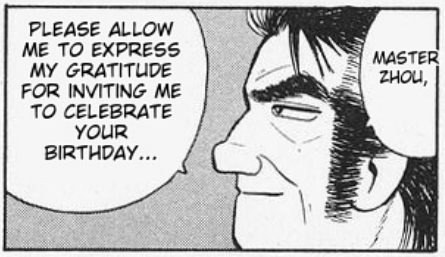
WRAP THAT UP TIGHTLY IN DRIED LOTUS LEAVES...


TO THINK OF STEAMING AND ROASTING CHICKEN IN SUCH A WAY— WHAT EXTRAORDINARY IMAGINATION...
NOT SETTLING FOR JUST GOOD INGREDIENTS, BUT USING WISDOM TO CHASE AFTER EXQUISITE FLAVORS.
HONESTLY... I CAN ONLY STAND IN AWE OF THE PASSION THE CHINESE HAVE FOR THEIR CUISINE.


INDEED...
I SEE NOW... IMAGINATION IS TRULY THE ESSENCE OF CREATIVITY.
THIS CLEARLY SHOWS THAT IMAGINATION IS INDEED THE WELLSPRING OF CREATIVITY.

13


MR. YAMAOKA...!


PLEASE ALLOW ME TO EXPRESS MY GRATITUDE FOR INVITING ME TO CELEBRATE YOUR BIRTHDAY...
MASTER ZHOU,

WITHOUT A SPARK OF IMAGINATION, YOU END UP WITH THE ULTIMATE CULINARY BLUNDER.
THE ABILITY TO ELEVATE COOKING TO THE REALM OF ART IS ALL THANKS TO THAT VERY IMAGINATION.

ARE YOU AWARE THAT WE'RE CRAFTING BOTH A 'SUPREME MENU' AND AN 'ULTIMATE MENU'?
FOR THE CONTEST BETWEEN TEITO NEWS AND TOZAI NEWS.
OH?
ACTUALLY, I'M CURRENTLY SAVORING THIS BEGGAR'S CHICKEN, AND AN IDEA HAS SPARKED IN MY MIND.
THIS TIME, I'D LIKE TO USE THIS BEGGAR'S CHICKEN AS MY GUIDING INSPIRATION.
TRUTH BE TOLD, IT'S ABOUT THAT TIME OF YEAR AGAIN, YOU KNOW?
OF COURSE, ABSOLUTELY.
WELL THEN, LET'S CUT TO THE CHASE...

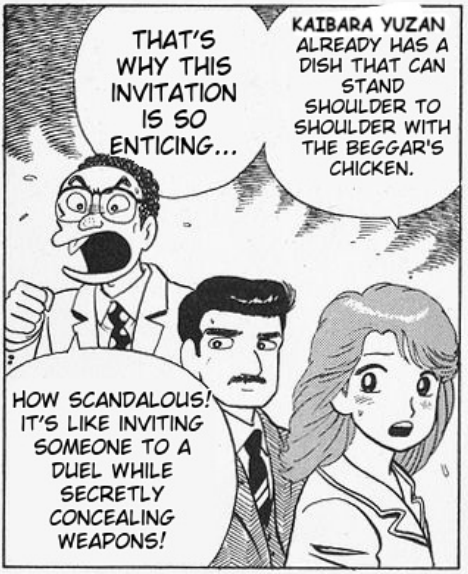
14

SO, WE'RE GOING TO PIT OUR CULINARY CREATIONS AGAINST EACH OTHER, AIMING FOR BOTH 'SUPREME' AND 'ULTIMATE' GLORY!
I MUST SAY, THE TECHNIQUE FOR STEAMING AND ROASTING THE BEGGAR'S CHICKEN IS SIMPLY TOP-NOTCH.
USING THE BEGGAR'S CHICKEN AS A MODEL?
WHAT?!

NOW, I HUMBLY REQUEST THE ESTEEMED ZHOU COUPLE TO GRACE US WITH THEIR PRESENCE AT THIS EPIC SHOWDOWN OF 'SUPREME' AND 'ULTIMATE' TO DETERMINE WHICH DISH REIGNS SUPREME.
HMM! JUST THE THOUGHT OF IT MAKES MY HEART RACE!

WHAT A DREAM COME TRUE, THE ULTIMATE CELEBRATION!
OH, THAT SOUNDS ABSOLUTELY FANTASTIC!

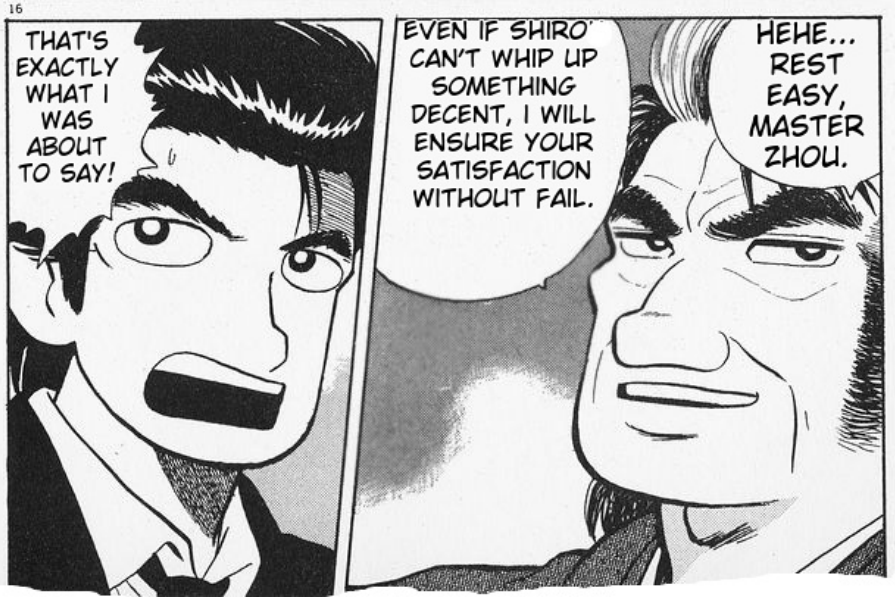
IF WE SUCCEED, IT WOULD BE A CELEBRATION OF MASTER ZHOU'S BIRTHDAY AND A HEARTFELT THANK YOU FOR TODAY, DON'T YOU THINK?
CAN WE CREATE A DISH THAT RIVALS THE LEGENDARY BEGGAR'S CHICKEN...?
.....

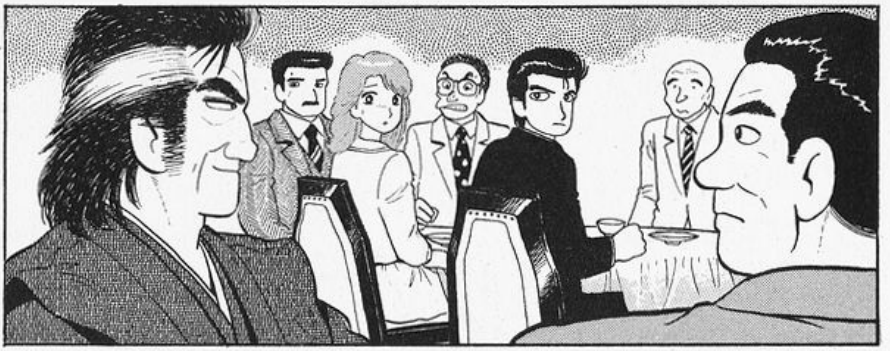

THAT'S WHY THIS INVITATION IS SO ENTICING...
KAIBARA YUZAN ALREADY HAS A DISH THAT CAN STAND SHOULDER TO SHOULDER WITH THE BEGGAR'S CHICKEN.
HOW SCANDALOUS! IT'S LIKE INVITING SOMEONE TO A DUEL WHILE SECRETLY CONCEALING WEAPONS!

SO, IS TOZAI NEWS WILLING TO ACCEPT THE CHALLENGE?

15

LET'S INDULGE IN THIS FEAST TOGETHER.
MASTER ZHOU, I WILL PRESENT YOU WITH THE ULTIMATE STEAMED DISH THAT RIVALS EVEN BEGGAR'S CHICKEN!
.....
THE 'ULTIMATE MENU' TRULY SHINES WHEN YOU DIVE IN WITH ALL YOUR HEART!
INDEED! YAMAOKA, YOU'VE HIT THE NAIL ON THE HEAD-!
OH WOW!
YAMAOKA... ARE YOU SURE YOU'RE ALRIGHT?


THAT'S EXACTLY WHAT I WAS ABOUT TO SAY!
EVEN IF SHIRO CAN'T WHIP UP SOMETHING DECENT, I WILL ENSURE YOUR SATISFACTION WITHOUT FAIL.
HEHE... REST EASY, MASTER ZHOU.



YOU MUST HAVE SOMETHING UP YOUR SLEEVE, DON'T YOU?

YAMAOKA-SAN, NOT THAT WE DON'T BELIEVE YOU, BUT...

HOW CAN YOU NOT CARE ABOUT THE COMPANY YOU WORK FOR?!
I DON'T GIVE A DAMN ABOUT THE COMPANY!!!
.....

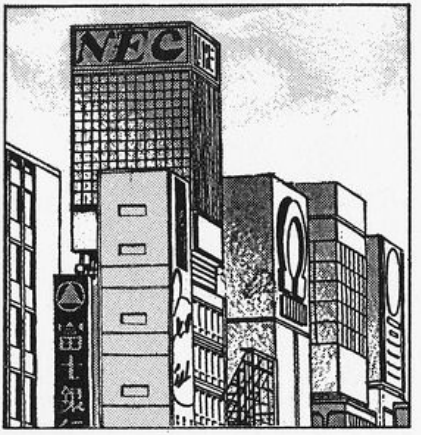
COME ON, IT'S JUST FOOD!
THERE'S NO NEED TO GET SO WORKED UP OVER THIS, RIGHT?

17

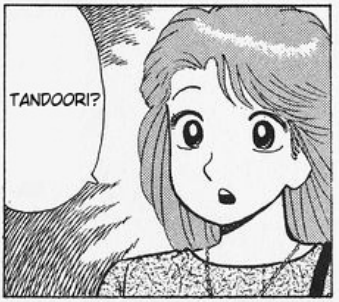
FOOL! IT'S NOT JUST ABOUT FOOD; IT TOUCHES THE VERY HONOR OF OUR COMPANY, SO I'M WORRIED!

AH, THIS IS QUITE SPLENDID, ISN'T IT!
...AND THAT'S HOW I'VE DECIDED ON THINGS.
帝都新聞社
THE VICTORY OF THE 'SUPREME MENU' IS BEYOND DOUBT!
IT WAS RATHER DELICIOUS, I MUST SAY!
I ONCE HAD THE BEGGAR'S CHICKEN IN HONG KONG,
WHEN IT COMES TO SURPASSING THAT, ONLY THE GREAT CHEF KAIBARA CAN DELIVER!
18
AS FOR SHIROU...
NOW THEN...

DELICIOUS STORIES 20



19



SEE? THE INSIDE IS SHAPED LIKE A BIG POT, RIGHT?
IT'S A CLAY OVEN USED MAINLY IN NORTHERN INDIA.
WOW, WHAT AN AMAZING AROMA!
GO AHEAD, HAVE A BITE.
AMONG THESE, THE DISH THAT SIZZLES WITH SMOKY GOODNESS IS TANDOORI CHICKEN.
20
DELICIOUS! IT'S SO WONDERFULLY AROMATIC!
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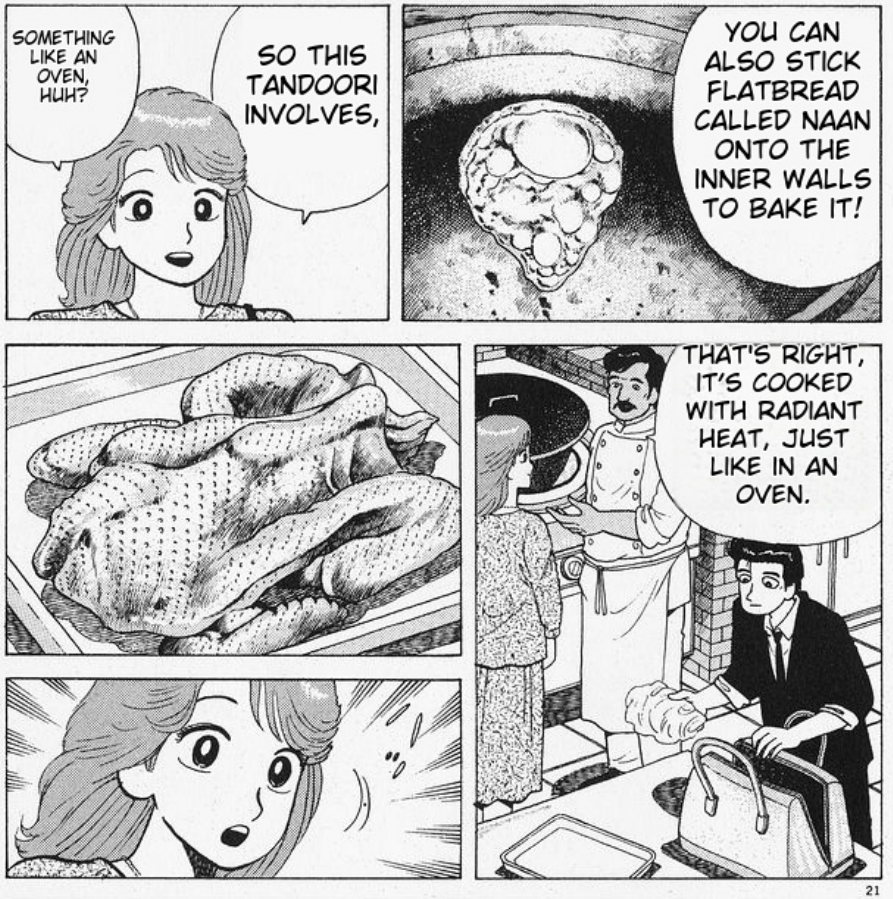
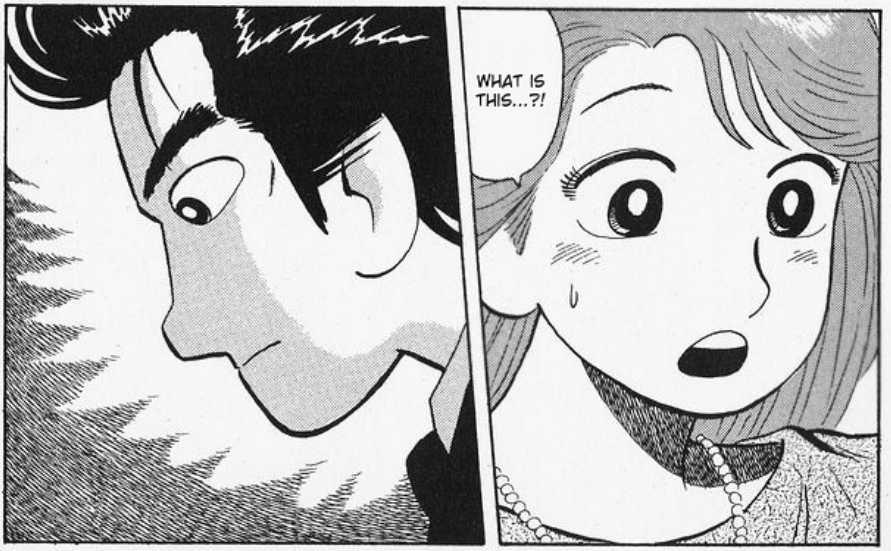
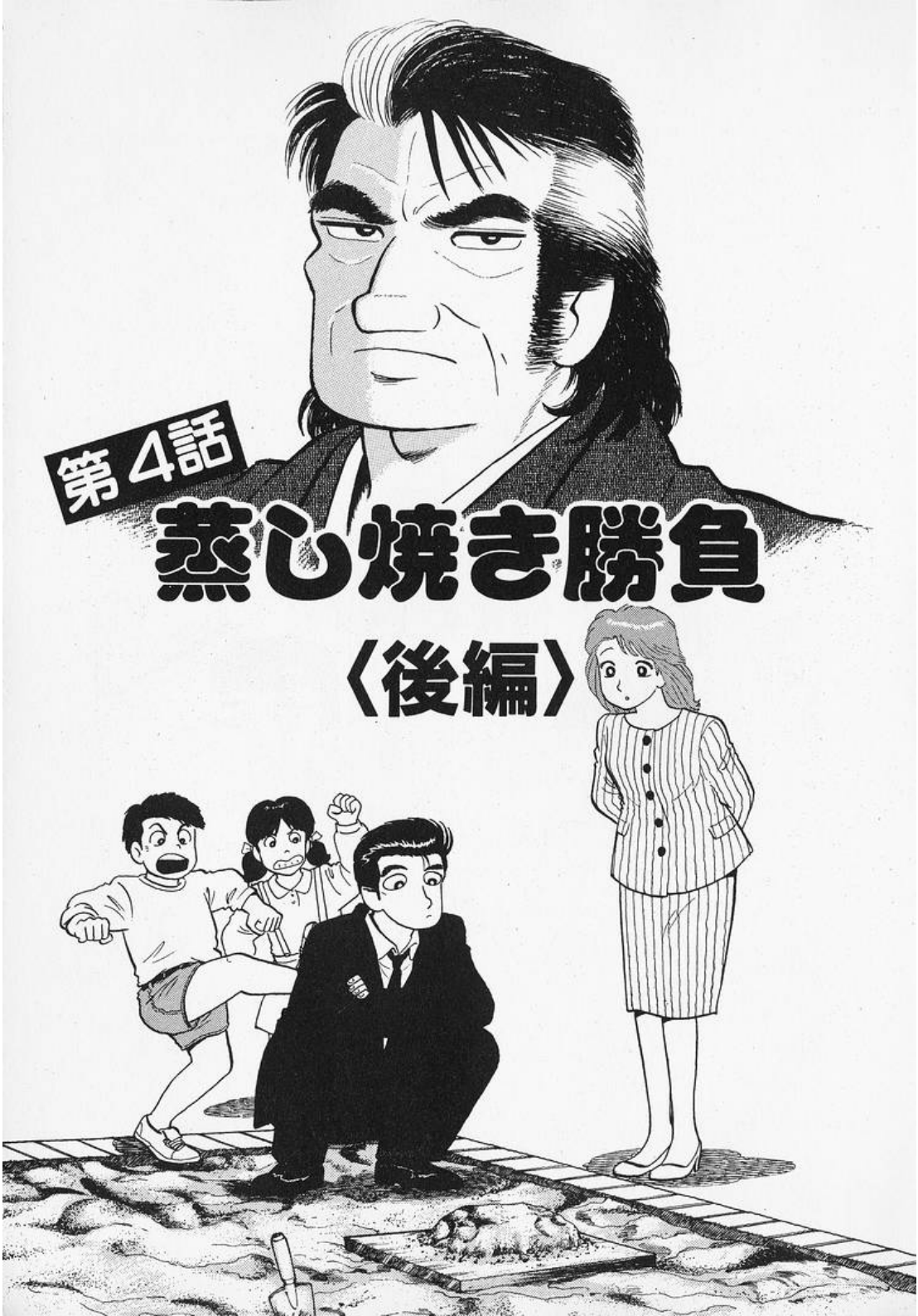
DELICIOUS STORIES 20



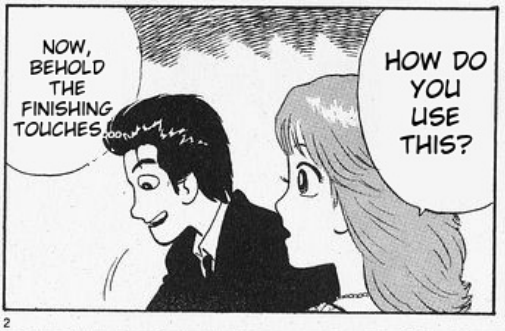
UGH, YOU'RE SO ANNOYING.
YAMAOKA, GRILLING IT IN TANDOORI IS JUST NOT GONNA CUT IT!!
PLUS, THERE'S EVEN SANSHO...
HUH?
TAKE A PEEK INSIDE THAT BAG.
22

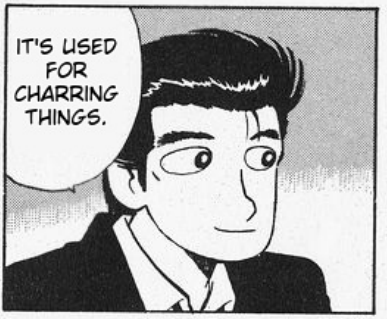

WHAT IS THIS...?!


第4話
蒸し焼き勝負
〈後編〉

THIS IS A PLAIN EARTHENWARE, BAKED WITHOUT ANY GLAZE, JUST LIKE A TYPICAL DONABE.
THIS IS CALLED 'HORAKU.'

IS THIS... A DONABE?


NOW, BEHOLD THE FINISHING TOUCHES!
HOW DO YOU USE THIS?

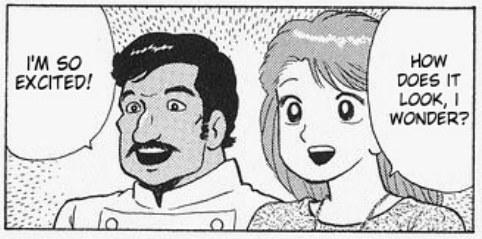

IT'S USED FOR CHARRING THINGS.

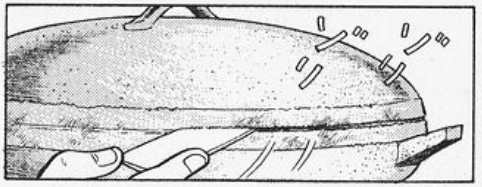
2

ON THE CONTRARY, KEEPING IT LIKE THIS MAKES FOR EASIER COMPARISON.
THE BEGGAR'S CHICKEN IS SEASONED WITH QUITE A VARIETY OF SPICES.
ダン

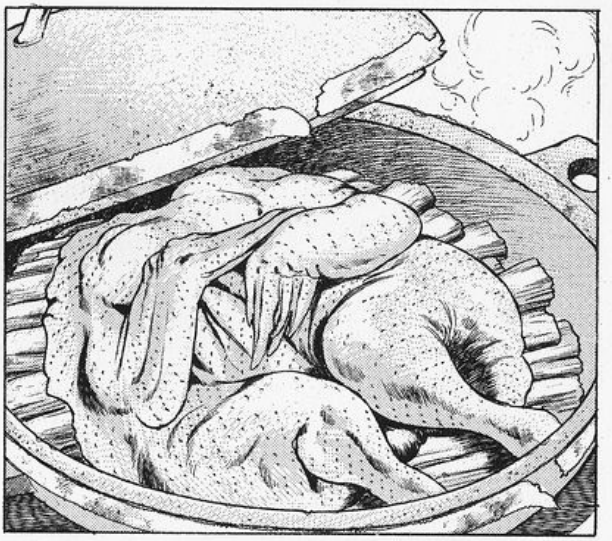
AND A PINCH OF STAR ANISE, CLOVE, AND CINNAMON,
FOR THE CHICKEN, ADD SOME SALT AND SANSHO PEPPER,
HOW ABOUT WE SPRINKLE IN A BIT OF GARLIC POWDER TOO?

DELICIOUS ADVENTURES 20


I'M SO EXCITED!
HOW DOES IT LOOK, I WONDER?

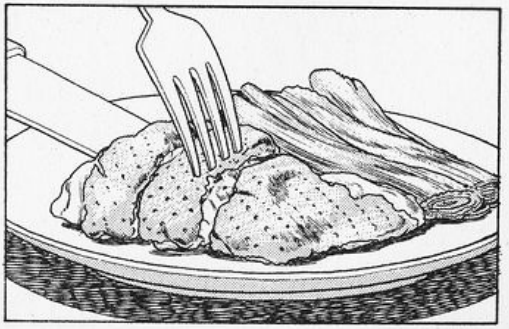


WOW! IT SMELLS AMAZING!

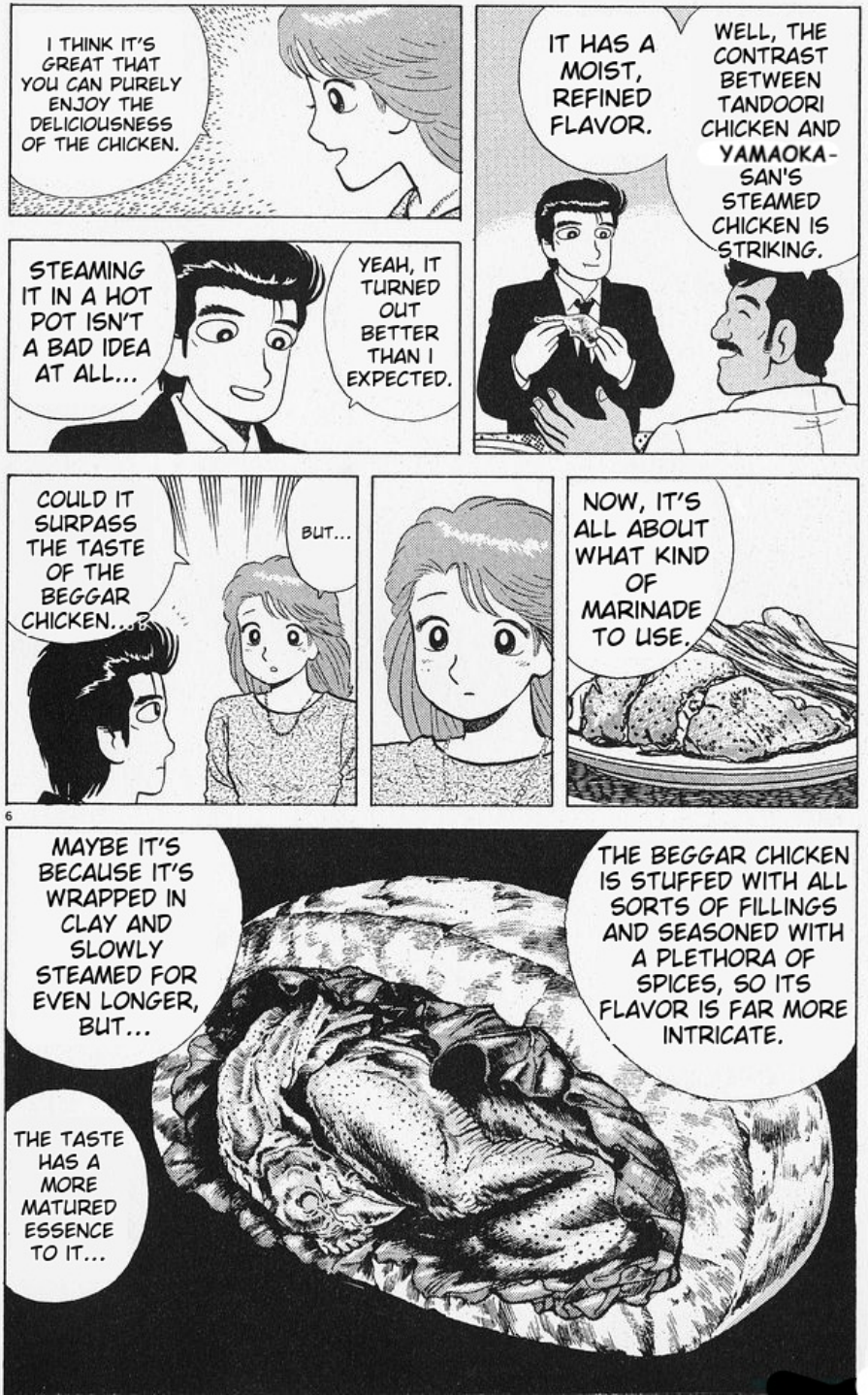


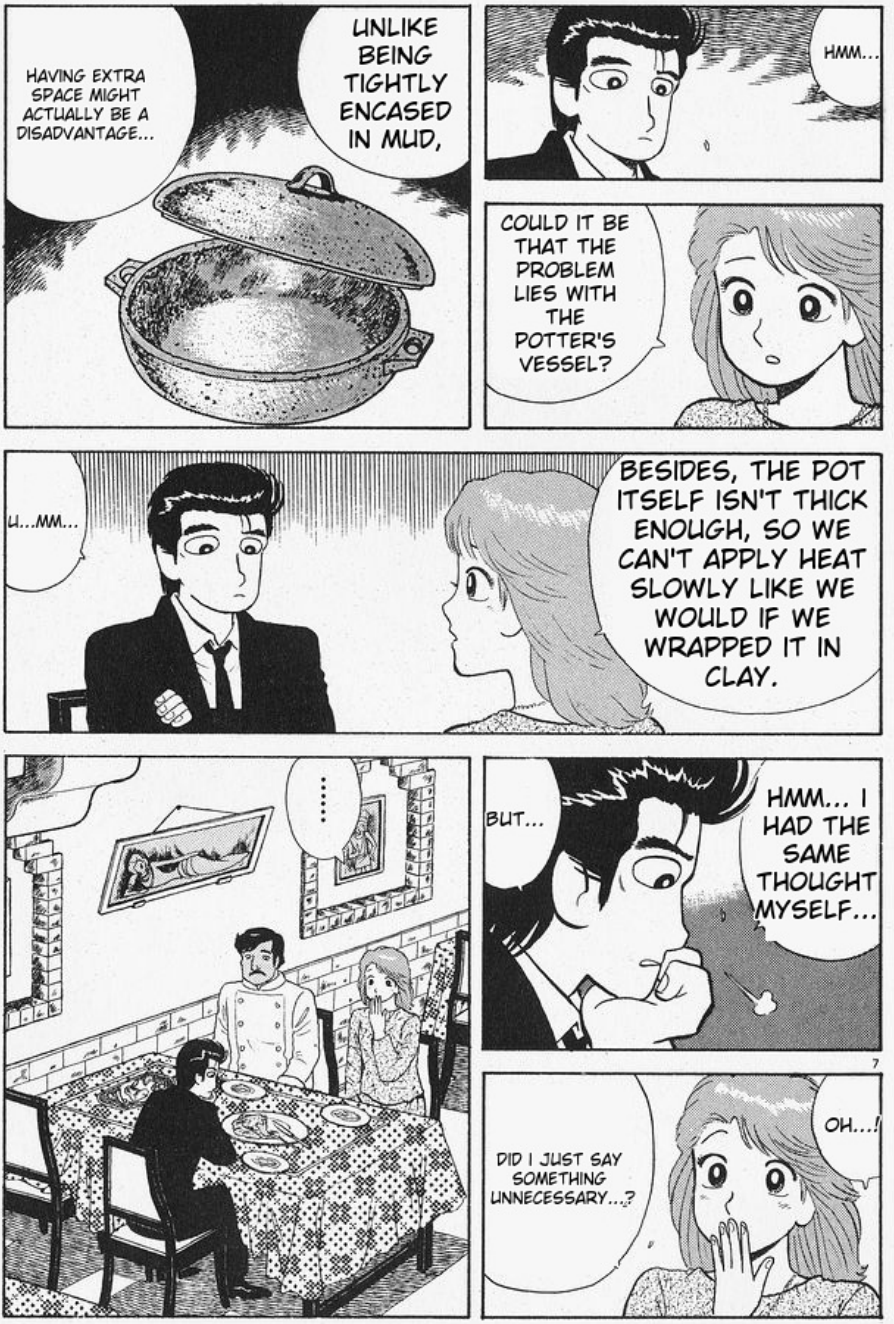
4

GO AHEAD, DIG IN WITH YOUR HANDS!



THE COMBINATION OF THE CHICKEN'S FLAVOR AND THE SPICES IS SIMPLY MAGNIFICENT!
IT'S INCREDIBLY TENDER, AND THE TASTE IS DEEPLY INFUSED!
MMM.
THE FLAVOR IS SO REFRESHING TOO...
AH... THE CRUCIAL SKIN IS ALSO WONDERFULLY SOFT AND MELTS IN YOUR MOUTH.
YOU CAN TRULY SAVOR THE ESSENCE OF THE CHICKEN!
STEAMING IT PREVENTS THE CHICKEN'S FLAVOR FROM ESCAPING,
THE OUTSIDE IS CRISPY AND FRAGRANT, WHILE THE INSIDE IS TENDER-THIS IS WHERE THE REAL DELICIOUSNESS LIES!
TANDOORI CHICKEN IS SLATHERED IN A YOGURT-SPICED MARINADE AND THEN ROASTED TO PERFECTION IN A TANDOOR.
AND THIS SCALLION SOAKS UP ALL THAT JUICY CHICKEN FAT- IT'S THE ULTIMATE SIDE DISH!
5
NOW, LET'S DO A LITTLE COMPARISON WITH THE TANDOORI CHICKEN...


I THINK IT'S GREAT THAT YOU CAN PURELY ENJOY THE DELICIOUSNESS OF THE CHICKEN.
IT HAS A MOIST, REFINED FLAVOR.
WELL, THE CONTRAST BETWEEN TANDOORI CHICKEN AND YAMAOKA-SAN'S STEAMED CHICKEN IS STRIKING.
STEAMING IT IN A HOT POT ISN'T A BAD IDEA AT ALL...
YEAH, IT TURNED OUT BETTER THAN I EXPECTED.
COULD IT SURPASS THE TASTE OF THE BEGGAR CHICKEN...?
BUT...
NOW, IT'S ALL ABOUT WHAT KIND OF MARINADE TO USE.
6
MAYBE IT'S BECAUSE IT'S WRAPPED IN CLAY AND SLOWLY STEAMED FOR EVEN LONGER, BUT...
THE BEGGAR CHICKEN IS STUFFED WITH ALL SORTS OF FILLINGS AND SEASONED WITH A PLETHORA OF SPICES, SO ITS FLAVOR IS FAR MORE INTRICATE.
THE TASTE HAS A MORE MATURED ESSENCE TO IT...


UNLIKE BEING TIGHTLY ENCASED IN MUD,
HAVING EXTRA SPACE MIGHT ACTUALLY BE A DISADVANTAGE...
HMM...
COULD IT BE THAT THE PROBLEM LIES WITH THE POTTER'S VESSEL?
U...MM...
BESIDES, THE POT ITSELF ISN'T THICK ENOUGH, SO WE CAN'T APPLY HEAT SLOWLY LIKE WE WOULD IF WE WRAPPED IT IN CLAY.
.....
BUT...
HMM... I HAD THE SAME THOUGHT MYSELF...
7
OH...!
DID I JUST SAY SOMETHING UNNECESSARY...?

WHAT'S UP WITH THAT GUY? HE'S TOTALLY LOST IN THOUGHT...
I'M STRUGGLING WITH THE UPCOMING SHOWDOWN AGAINST THE 'SUPREME MENU.'
.....
THIS TIME IT'S ALL ABOUT STEAMED DISHES, HUH?
IS IT REALLY THAT COMPLICATED...?
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ガルルルーッ
OH!
PROFESSOR TOYAMA?

WAIT... WHAT DID THAT FOOL YAMAOKA DO THIS TIME...?
ゴッ
SHIRO, YOU DAMNED FOOL!!!!
OW!!!
WHAT'S THE USE OF SAYING THAT NOW...
EVEN AFTER EVERYTHING I'VE TOLD YOU, YOU TWO KEEP BICKERING LIKE THERE'S NO TOMORROW!
HAVE YOU REALIZED IT NOW, YOU FOOLISH MAN!
あいた
AND ONCE AGAIN, IT SEEMS THEY'RE GOING TO SQUABBLE OVER 'SUPREME' VERSUS 'ULTIMATE'!
SHUT UP!
9
A HIBACHI POT?!
HUH!
I DON'T KNOW WHAT IT'S FOR, BUT THAT RASCAL YUZAN CAME TO ME ASKING FOR A HIBACHI POT TO BE MADE...
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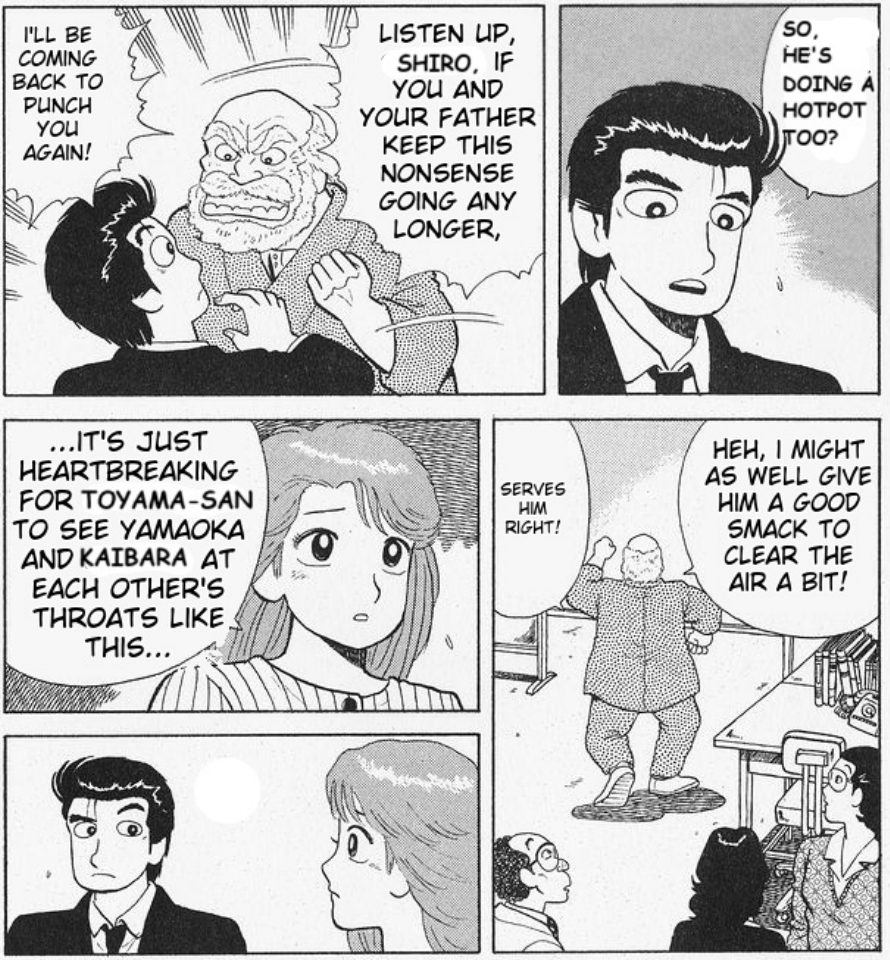
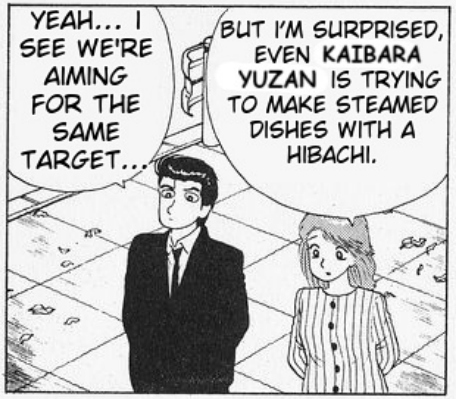
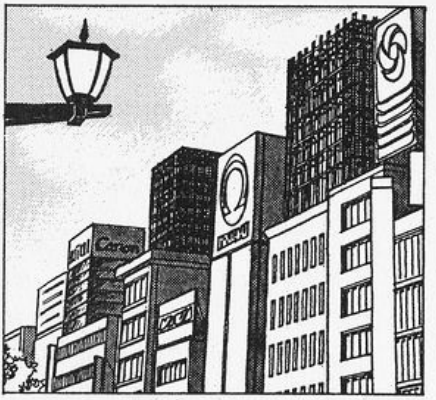
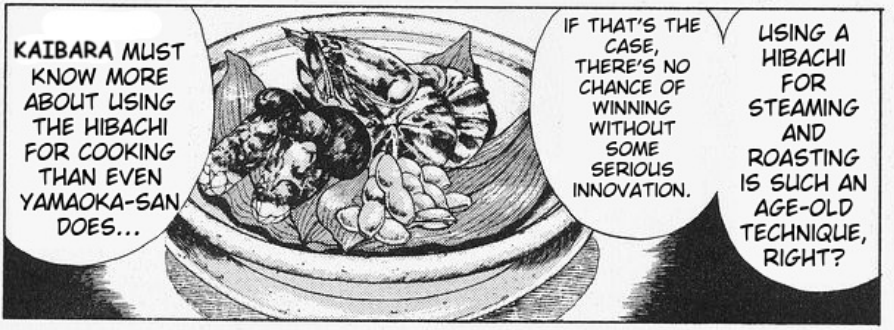

I'LL BE COMING BACK TO PUNCH YOU AGAIN!
LISTEN UP, SHIRO. IF YOU AND YOUR FATHER KEEP THIS NONSENSE GOING ANY LONGER,
SO, HE'S DOING A HOTPOT TOO?
...IT'S JUST HEARTBREAKING FOR TOYAMA-SAN TO SEE YAMAOKA AND KAIBARA AT EACH OTHER'S THROATS LIKE THIS...
SERVES HIM RIGHT!
HEH, I MIGHT AS WELL GIVE HIM A GOOD SMACK TO CLEAR THE AIR A BIT!
10
YOU'RE JUST SAYING YOU'RE GOING TO THE HOSPITAL SO YOU CAN SLACK OFF SOMEWHERE!
I GUESS I SHOULD HEAD TO THE HOSPITAL...
UGH, IT FEELS LIKE I'VE CRACKED A BONE IN MY HEAD...


YEAH... I SEE WE'RE AIMING FOR THE SAME TARGET...
BUT I'M SURPRISED, EVEN KAIBARA YUZAN IS TRYING TO MAKE STEAMED DISHES WITH A HIBACHI.




KAIBARA MUST KNOW MORE ABOUT USING THE HIBACHI FOR COOKING THAN EVEN YAMAOKA-SAN DOES...
IF THAT'S THE CASE, THERE'S NO CHANCE OF WINNING WITHOUT SOME SERIOUS INNOVATION.
USING A HIBACHI FOR STEAMING AND ROASTING IS SUCH AN AGE-OLD TECHNIQUE, RIGHT?

DON'T START WHINING NOW!
OH DEAR, WHO WOULD HAVE THOUGHT FOOD COULD CAUSE THIS MUCH ANGUISH...

WE SHOULD BRAINSTORM A DIFFERENT STEAMING METHOD...
MAYBE WE SHOULD ABANDON THE TANDOORI?

UMM... HMM.

KIDS ARE GREAT, AREN'T THEY? THEY JUST SEEM TO BE HAVING SO MUCH FUN...
AH---...
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キャア
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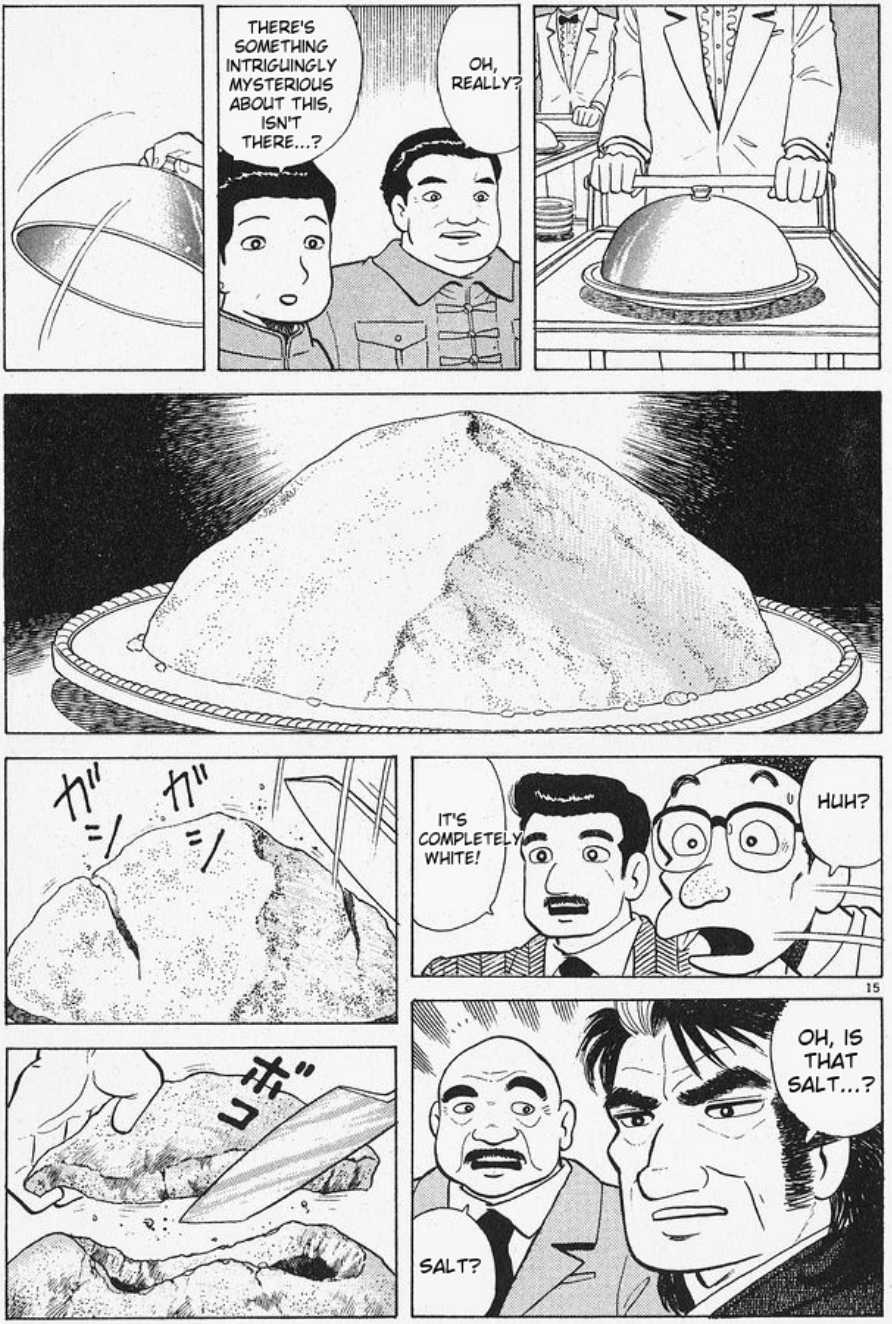
タペ
12
WHAT THE HECK?!
.....

O... OH!
I'M NOT PLAYING AROUND WITH YOU.
GET OUT OF HERE!
!
?
HA HA HA! THANKS A BUNCH, KIDDO!
HOW BRAZEN TO DO THIS IN BROAD DAYLIGHT!
ガバッ
YOU'RE A KIDNAPPER!
13
WAIT, HOLD ON, THAT'S NOT WHAT IT LOOKS LIKE!!
CALL THE POLICE!
TSUTOMU! GIVE ME BACK MY TSUTOMU!

IT'S ALL GOING DOWN WITH A SPECTACULAR STEAMED DISH.
TODAY'S SHOWDOWN BETWEEN THE 'ULTIMATE MENU' AND THE 'SUPREME MENU' IS SET TO BE A FEAST FOR THE SENSES,
LET THE CULINARY BATTLE BEGIN!
I CAN'T WAIT TO SEE WHICH STEAMING DISH WILL HONOR THE BIRTHDAY OF OUR ESTEEMED ZHOU!
FIRST UP IS THE DISH PREPARED BY TOZAI NEWS FOR THE 'ULTIMATE MENU'.
14


THERE'S SOMETHING INTRIGUINGLY MYSTERIOUS ABOUT THIS, ISN'T THERE...?
OH, REALLY?
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IT'S COMPLETELY WHITE!
HUH?
15
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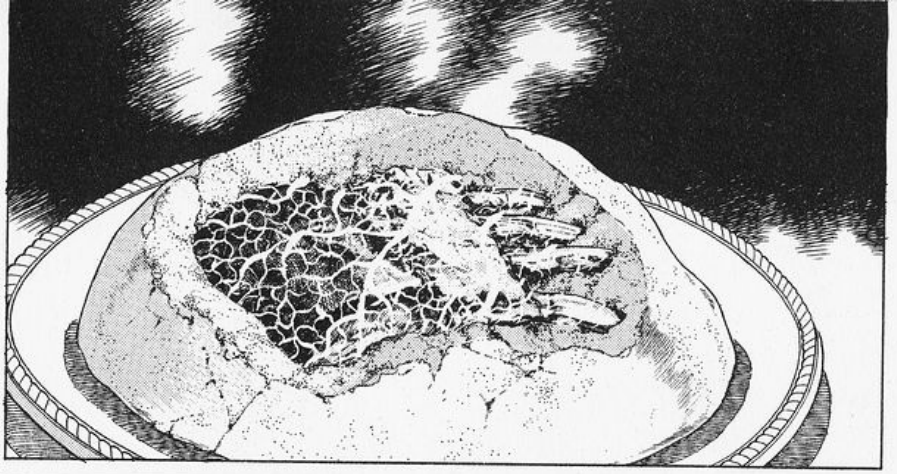
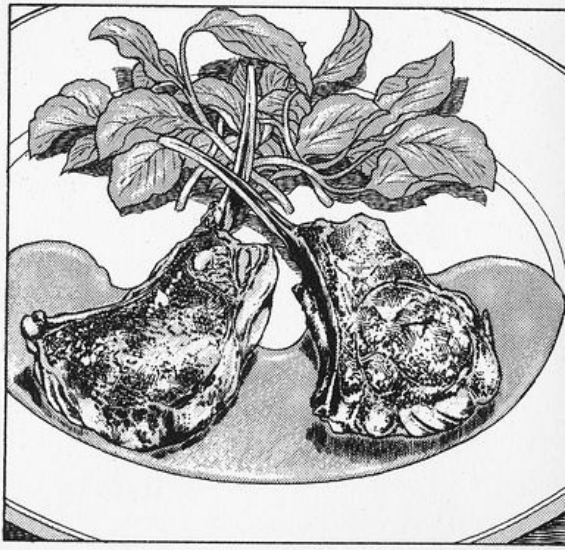
OH, IS THAT SALT...?
SALT?



WHAT IN THE WORLD IS THIS?

16

I'VE TAKEN TENDER LAMB RIBS, INFUSED THEM WITH AROMATIC HERBS, WRAPPED THEM IN ROCK SALT, AND BAKED THEM TO PERFECTION IN THE OVEN.
I EXPERIMENTED WITH VARIOUS INGREDIENTS, BUT IT SEEMS LAMB MEAT REIGNS SUPREME IN FLAVOR!

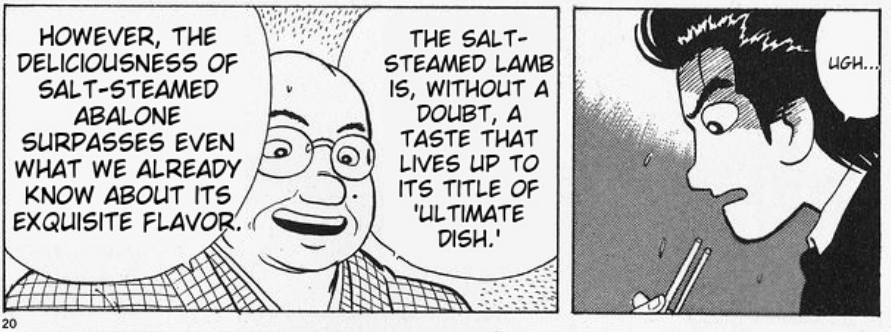


SUCH A DELIGHTFUL AROMA! THE MEAT IS SO TENDER AND DRENCHED IN FLAVOR!
OH! THIS IS EXCELLENTLY DONE!
TO BRING OUT THE TASTE OF LAMB THIS SPECTACULARLY IS SOMETHING NO OTHER COOKING METHOD CAN ACHIEVE!
WHEW, THIS IS ABSOLUTELY DELICIOUS!
YAMAOKA, SPLENDID WORK!
AH, THIS IS QUITE IMPRESSIVE INDEED!
.....
17
NOW, LET US MOVE ON TO THE TEITO NEWS' 'SUPREME MENU' DISH.

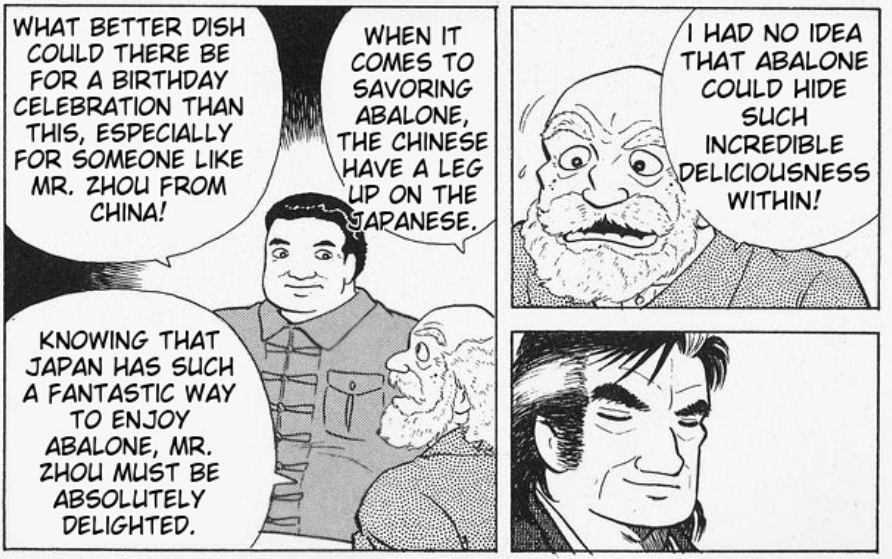
OH, LOOK! A CLAY POT!
HMPH, UTTERLY TALENTLESS.
THANKS TO PROFESSOR TŌJIN'S ARRIVAL, WE WERE ABLE TO DEVISE A STRATEGY AGAINST KAIBARA'S DISH.
BUT IT FEELS A BIT LIKE CHEATING...
HMM...
18
REALLY?!
IT'S JUST LIKE YAMAOKA'S!
HUH?
OH! IT'S SALT!

IT'S ABALONE!
NEXT, I WRAP IT ALL IN SALT AND STEAM-BAKE IT IN THE OVEN.
REMOVE THE INNARDS AND WASH THE ABALONE WITH WATER, THEN TIGHTLY WRAP IT IN FRESH SEAWEED.
I STEAM THE INNARDS IN SAKE, STRAIN THEM, SQUEEZE IN SOME KABOSU JUICE, AND MIX IN A DASH OF TOSA SOY SAUCE TO CREATE A SMOOTH SAUCE.
I'D LOVE FOR YOU TO ENJOY THAT DIPPING SAUCE.

EVERYONE IS AT A LOSS FOR WORDS, UTTERLY OVERWHELMED BY THE SHEER DELICIOUSNESS...
THIS SILENCE...
.....
.....


HOWEVER, THE DELICIOUSNESS OF SALT-STEAMED ABALONE SURPASSES EVEN WHAT WE ALREADY KNOW ABOUT ITS EXQUISITE FLAVOR.
THE SALT-STEAMED LAMB IS, WITHOUT A DOUBT, A TASTE THAT LIVES UP TO ITS TITLE OF 'ULTIMATE DISH.'
UGH...

20


WHAT BETTER DISH COULD THERE BE FOR A BIRTHDAY CELEBRATION THAN THIS, ESPECIALLY FOR SOMEONE LIKE MR. ZHOU FROM CHINA!
WHEN IT COMES TO SAVORING ABALONE, THE CHINESE HAVE A LEG UP ON THE JAPANESE.
KNOWING THAT JAPAN HAS SUCH A FANTASTIC WAY TO ENJOY ABALONE, MR. ZHOU MUST BE ABSOLUTELY DELIGHTED.
I HAD NO IDEA THAT ABALONE COULD HIDE SUCH INCREDIBLE DELICIOUSNESS WITHIN!

THE 'SUPREME MENU' TAKES THE CROWN!
THAT SINGLE WORD FROM LORD ZHOU TODAY IS THE FINAL VERDICT.
I TIP MY HAT TO YOU.
THE TRUTH IS, THAT WAS JUST THE BEGINNING, YET YOU MISTOOK IT FOR THE GRAND FINALE.
SHIROU, IT SEEMS YOU'VE GOTTEN SO HIGH ON THE IDEA OF SALT STEAMING THAT YOU'VE SETTLED FOR MERE SATISFACTION.
パチパチ
……

PREPARE TO REALIZE JUST HOW SMALL YOU TRULY ARE!
IT WAS THE EXPLORATION OF HOW DEEP AND RICH THOSE TECHNIQUES COULD GO THAT WAS SORELY LACKING.

THERE'S MORE TO COME.
COME ON, CHEER UP!
TOTAL DEFEAT, HUH...
LET'S PREPARE THE NEXT SALT-STEAMED DISH!!!
WHAT'S THE MATTER? GET IT TOGETHER!
22
THAT'LL SURELY BRING BACK THE ENERGY...
AT THIS RATE, WE'LL BE JUST FINE.
YOU LITTLE! DO YOU WANT ME TO SALT-STEAM YOU INSTEAD?!!

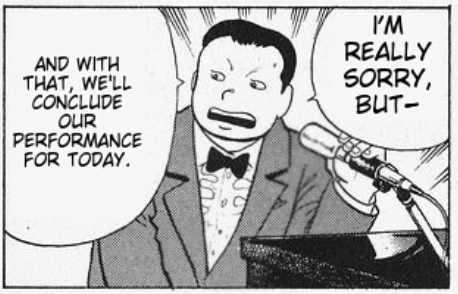
第5話
カニカニ大合戦

MAIZAKAYA
AND ON TOP OF THAT, HAVING NOBU OKITA ON THE TENOR SAX IS JUST THE CHERRY ON TOP!
WE'VE GOT KOJI HIMURA ON PIANO, AKIO DOKE ON BASS. AND HIRO OHMOTO ON DRUMS.
2
THAT'S WHAT WORRIES ME...
IF ALL GOES WELL, WE COULD HAVE THE MOST LEGENDARY QUARTET IN HISTORY, BUT IF THINGS GET MESSY, IT COULD END IN A DRAMATIC SPLIT.
I CAN'T EVEN IMAGINE A MORE EXTRAVAGANT LINEUP THAN THIS!
BUT... EVERYONE HAS SUCH STRONG PERSONALITIES, IT'S LIKE A WHIRLWIND OF QUIRKS.

DELICIOUSNESS 20.

OH DEAR.
THE FOUR OF THEM JUST AREN'T IN SYNC!
FIRST UP, LET'S GET THAT PIANO IMPROVISATION FLOWING...

DELICIOUSNESS 20.



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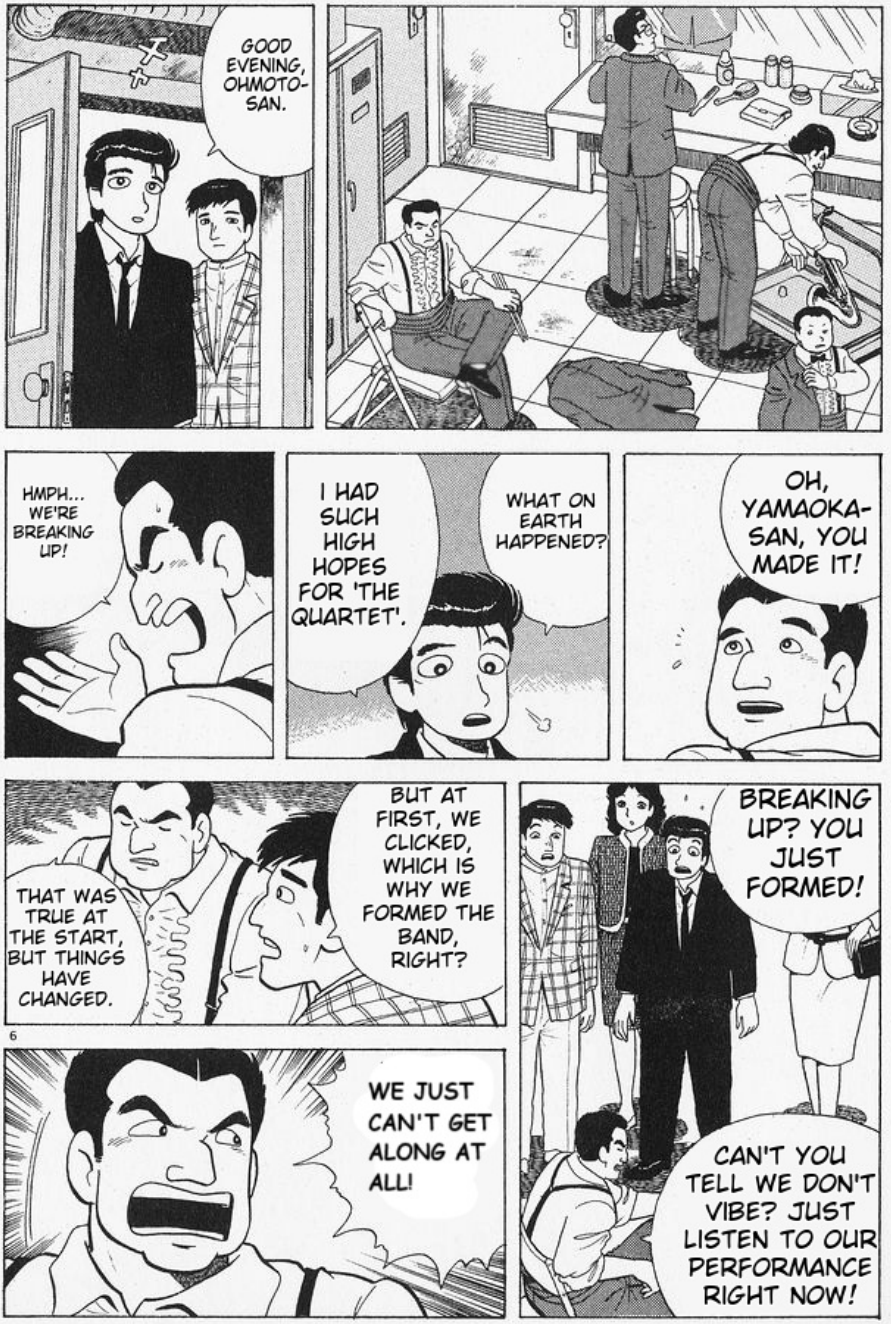
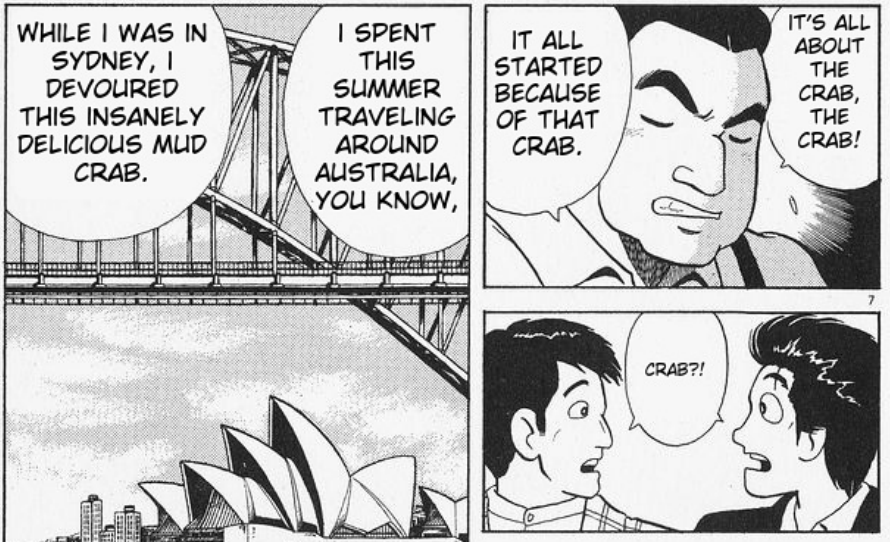

GOOD EVENING, OHMOTO-SAN.
HMPH... WE'RE BREAKING UP!
I HAD SUCH HIGH HOPES FOR 'THE QUARTET'.
WHAT ON EARTH HAPPENED?
OH, YAMAOKA-SAN, YOU MADE IT!
THAT WAS TRUE AT THE START, BUT THINGS HAVE CHANGED.
BUT AT FIRST, WE CLICKED, WHICH IS WHY WE FORMED THE BAND, RIGHT?
6
WE JUST CAN'T GET ALONG AT ALL!
BREAKING UP? YOU JUST FORMED!
CAN'T YOU TELL WE DON'T VIBE? JUST LISTEN TO OUR PERFORMANCE RIGHT NOW!

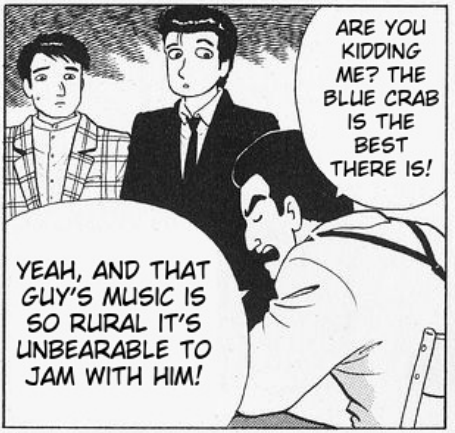
DELICIOUSNESS 20.



IT LITERALLY MEANS MUD CRAB!
THAT'S MAD! THIS IS MUD!
ミシ
プー
MUD CRAB? YOU MEAN A CRAZY CRAB?
THE NORTHERN PART OF AUSTRALIA, LIKE QUEENSLAND AND THE NORTHERN TERRITORY, IS WHERE MUD CRABS COME FROM.
8
MUD CRABS? UGH, THAT'S JUST DISGUSTING. NO WAY I'M EATING THAT.
YOU GUYS HAVE NO IDEA WHAT YOU'RE TALKING ABOUT WHEN IT COMES TO THE TASTE OF MUD CRABS!
YOU'VE PROBABLY NEVER EVEN HAD A DECENT CRAB IN YOUR LIFE.
*BY THE WAY, IT'S ALSO KNOWN AS 'ECHIZEN CRAB'! THE MALES ARE LARGER, TASTIER, AND HIGHLY PRIZED.
ARE YOU KIDDING ME? WHEN YOU THINK OF CRABS, YOU THINK OF MATSUBA CRABS!
YOU KNOW THEY SAY IT'S "MUDDY," RIGHT?
COME ON! IT'S ONLY NATURAL TO THINK THAT WAY!

THIS IS THE TRUE KING OF CRABS!
I HAIL FROM KANAZAWA, SO BELIEVE ME, NOTHING BEATS MATSUBA CRABS IN THE SNOWY HOKURIKU WINTER.
MY PARENTS LIVED IN CHINA FOR A LONG TIME, YOU KNOW.
ALL DELICIOUSNESS FLOWS FROM CHINA.
AUSTRALIA AND JAPAN DON'T EVEN COME CLOSE!
SO I'M TELLING YOU TO CUT THE NONSENSE!
9
DON'T MAKE ME LAUGH!
THE TASTIEST CRAB ON THE PLANET? IT'S DEFINITELY THE SHANGHAI CRAB!
I CAN'T WRAP UP AUTUMN WITHOUT INDULGING IN SHANGHAI CRABS, THEY'RE MY ULTIMATE FAVORITE!
THINKING PRICEY MEANS TASTY? THAT'S JUST A SIGN OF A GOLD-HUNGRY MINDSET!
SHANGHAI CRABS AND MATSUBA CRABS? THOSE PRICES ARE OUT OF THIS WORLD, RIGHT?

I MEAN, IT'S THE BLUE CRAB WE'RE TALKING ABOUT!
IT'S CAUGHT ALL OVER JAPAN, AND IT'S GOT THE BEST FLAVOR,
UNLIKE THE BLUE CRAB, WHICH IS A WHOLE DIFFERENT STORY.


ARE YOU KIDDING ME? THE BLUE CRAB IS THE BEST THERE IS!
YEAH, AND THAT GUY'S MUSIC IS SO RURAL IT'S UNBEARABLE TO JAM WITH HIM!

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10

THE BLUE CRAB IS THE TRUE TASTE OF THE SEA!
DON'T MAKE ME LAUGH! THE MATSUBA CRAB IS JUST LIKE YOUR SAX— PRETENTIOUS AS HELL, ISN'T IT?!
WHAT DID YOU JUST SAY?!

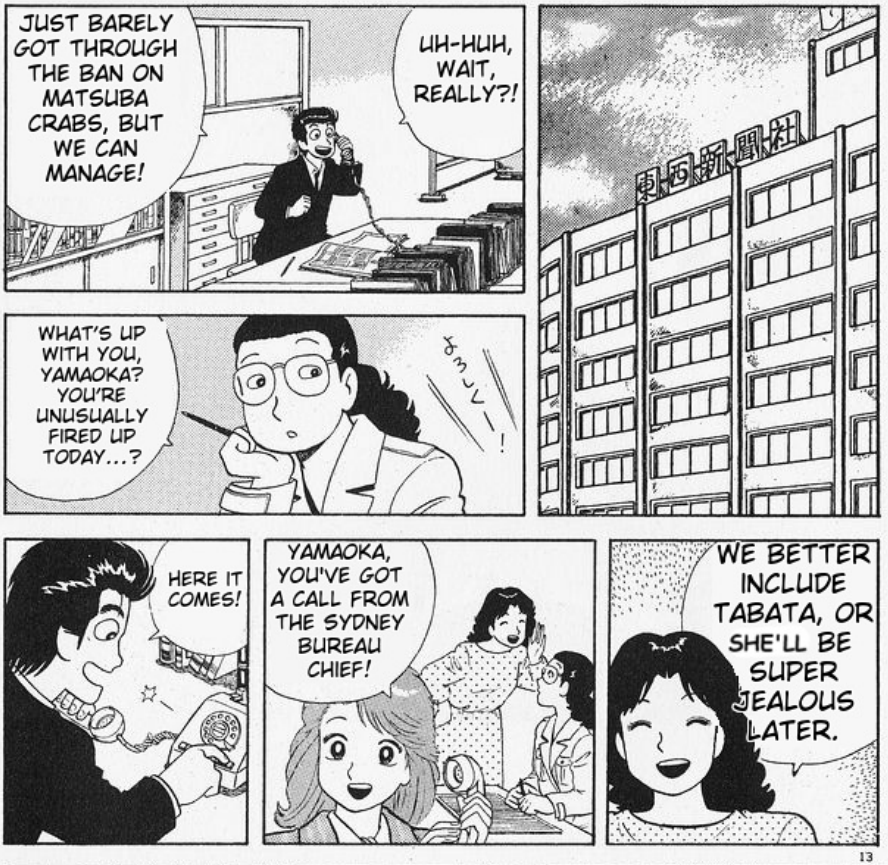
THE MUD CRAB IS WAY MORE DOWN-HOME THAN THAT!
SHUT IT! WHY IS THE BLUE CRAB CONSIDERED RURAL?!

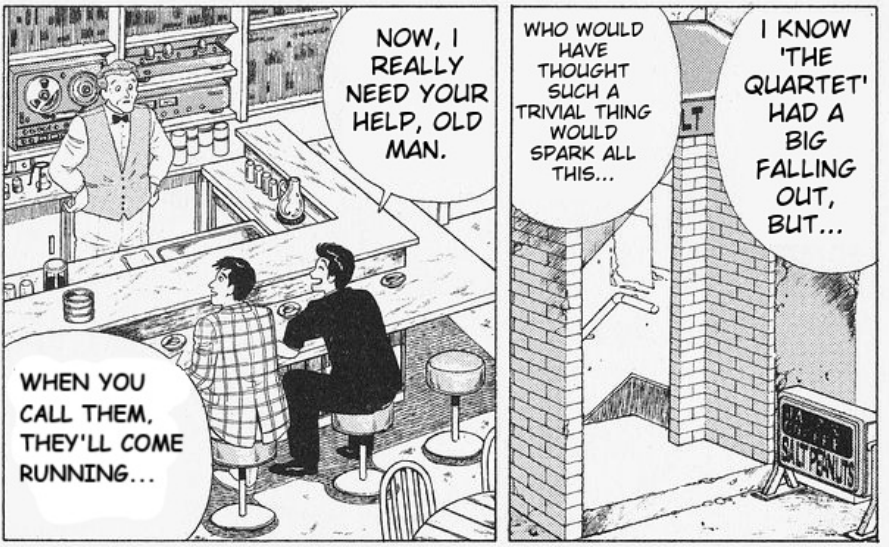
WHEN STACKED UP AGAINST THE KING OF CRABS, THE MATSUBA, THE MUD CRAB AND BLUE CRAB ARE NOTHING BUT TRASH…
OH, LOOK AT YOU TWO RURAL CRABS SQUABBLING AWAY!

TCH! YOU'VE GOT THAT OLD MAN DISEASE, THINKING EVERYTHING FROM CHINA IS THE BEST!
THAT'S WHY YOUR PIANO PLAYING IS SO SLUGGISH!
YOU LITTLE PUNK!
LOOK AT YOU, STRUMMING THAT BASS LIKE A LAZY CRAB! WHAT A FOOL!
DON'T ACT SO HIGH AND MIGHTY!
WOW, IT'S SHOCKING THAT A GUY BANGING OUT SUCH MUDDY DRUMS CAN SAY THAT!
I'M THE ONLY FIRST-RATE ONE HERE! YOU ALL ARE NOTHING BUT SECOND-RATE!
WHAT ARE YOU TALKING ABOUT, YOU SECOND-RATE HACK!
YOU'RE MAKING ME LAUGH!
I AM THE TRUE LEADER OF JAPAN'S JAZZ SCENE!

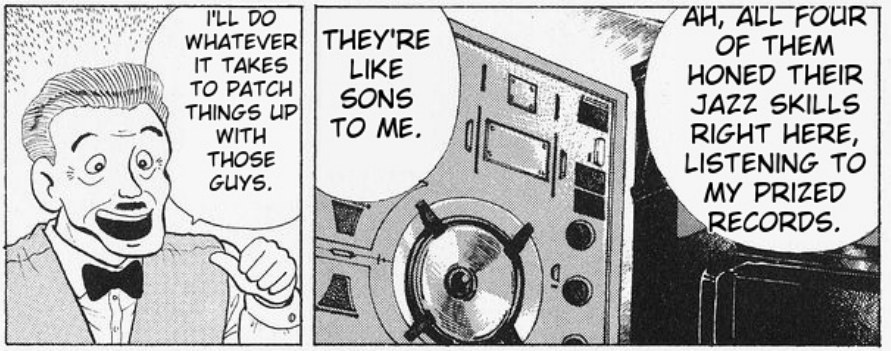
IT'S TURNED INTO A COMPETITION OVER WHO'S THE BEST PLAYER, HASN'T IT...
WHILE WE'RE BUSY SQUABBLING OVER WHICH CRAB IS THE TASTIEST,
GOOD GRIEF, THIS IS A REAL PICKLE...
IS THERE ANYTHING WE CAN DO ABOUT THIS...?
OH, WHAT A SHAME! I THOUGHT WE HAD CREATED A MAGNIFICENT QUARTET...
DID YOU COME UP WITH SOMETHING?
?
12
CRAB CLASH EXTRAVAGANZA!
IT SEEMS THE ONLY WAY TO SETTLE CRAB DISPUTES IS WITH MORE CRABS.

DELICIOUSNESS 20.




NOW, I REALLY NEED YOUR HELP, OLD MAN.
WHEN YOU CALL THEM, THEY'LL COME RUNNING...
WHO WOULD HAVE THOUGHT SUCH A TRIVIAL THING WOULD SPARK ALL THIS...
I KNOW 'THE QUARTET' HAD A BIG FALLING OUT, BUT...
SALT PEANUTS

14

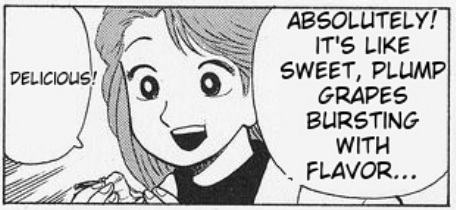

I'LL DO WHATEVER IT TAKES TO PATCH THINGS UP WITH THOSE GUYS.
THEY'RE LIKE SONS TO ME.
AH, ALL FOUR OF THEM HONED THEIR JAZZ SKILLS RIGHT HERE, LISTENING TO MY PRIZED RECORDS.

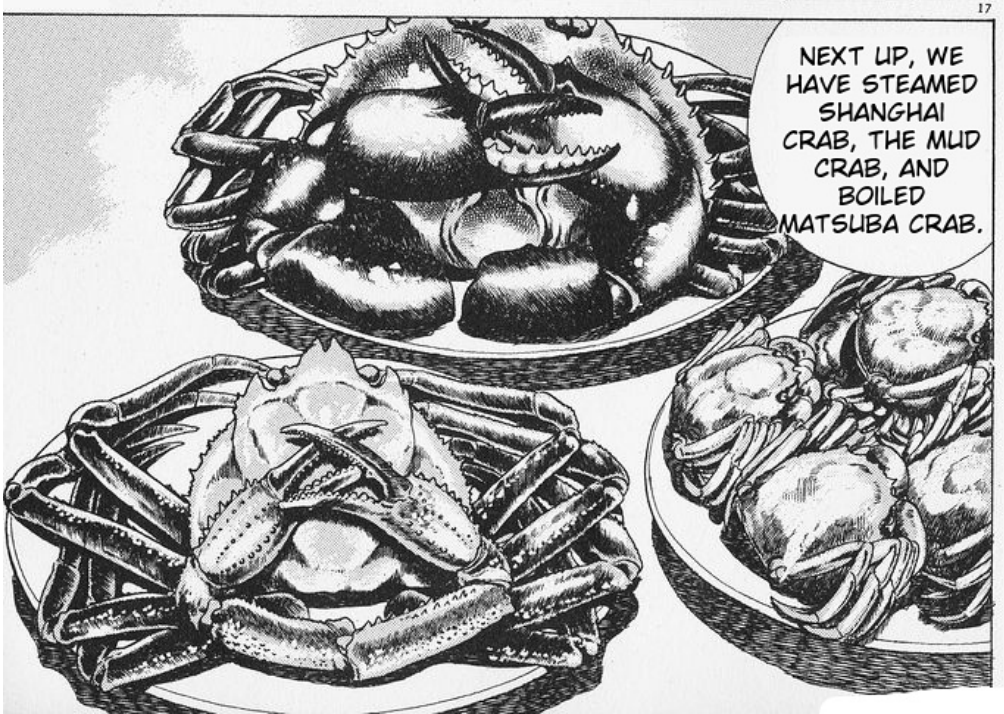
CHINESE RESTAURANT
維新王

CHEERS TO A FEAST OF FLAVORS!
NOPE...
I WONDER IF THERE'S ANYONE WHO'S EVER TASTED ALL FOUR TYPES OF CRABS.
RECENTLY, WHILE YOU ALL WERE BICKERING OVER CRABS, A THOUGHT STRUCK ME,
LET'S SETTLE THIS DEBATE ONCE AND FOR ALL!
LET'S COMPARE EACH TYPE AND SEE WHICH CRAB REIGNS SUPREME,
!
WHAT?! YOU WERE FIGHTING OVER SOMETHING YOU HAVEN'T EVEN TASTED?!
15
THEY SAY THAT CRABS START TO STINK THE MOMENT THEY DIE, WHICH MAKES GATHERING THEM ALIVE QUITE THE CHALLENGE!!
YAMAOKA-SAN HAS PREPARED ALL FOUR VARIETIES OF CRABS JUST FOR YOU!

FIRST UP IS A DISH KNOWN AS 'DRUNKEN CRAB.'
IT'S MARINATED WHOLE IN A MIX OF SPICES AND AGED RICE WINE.
HOW COULD YOU STIR UP TROUBLE LIKE THAT...
AND THEN THERE'S THE BLUE CRAB.
AND HERE WE HAVE THE SHANGHAI CRAB.
16
WHEW...
THE BEST PART OF A SHANGHAI CRAB IS THE RICH, BUTTERY ROE CLINGING TO ITS SHELL.
ALRIGHT, LET'S GET STARTED.

DELICIOUSNESS 20.

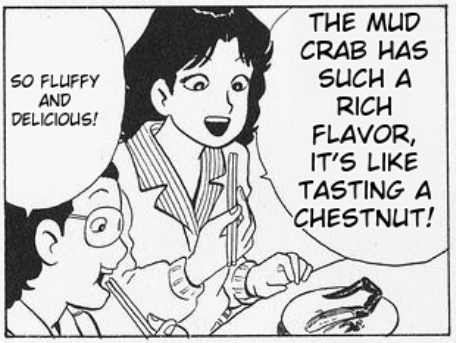


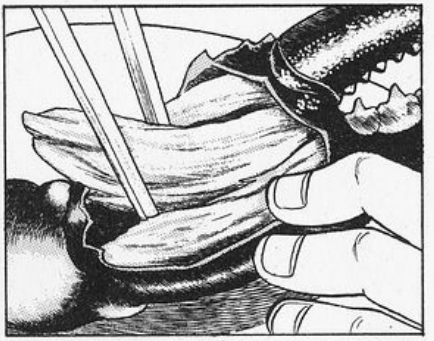


WOW, JUST LOOKING AT IT SCREAMS BOLD FLAVORS!

LOOK AT THE SIZE OF THOSE CLAWS ON THIS MUD CRAB!
OH WOW, WHAT A GRAND FEAST!

THEN MAYBE YOU SHOULD TASTE IT BEFORE YOU JUDGE?!


SO FLUFFY AND DELICIOUS!
THE MUD CRAB HAS SUCH A RICH FLAVOR, IT'S LIKE TASTING A CHESTNUT!



IT'S A HASSLE TO DIG IN, BUT THE REWARD IS ABSOLUTELY WORTH IT!
BUT THIS SHANGHAI CRAB...
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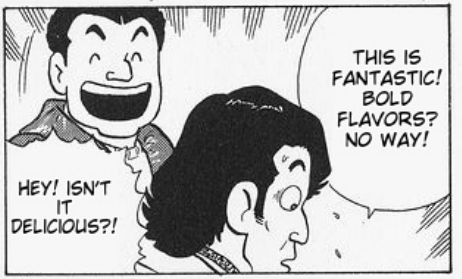
HMM, IT TRULY IS THE BEST FLAVOR IN ALL OF CHINA!


THIS IS FANTASTIC! BOLD FLAVORS? NO WAY!
HEY! ISN'T IT DELICIOUS?!

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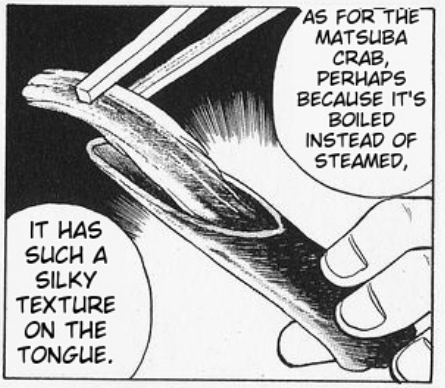
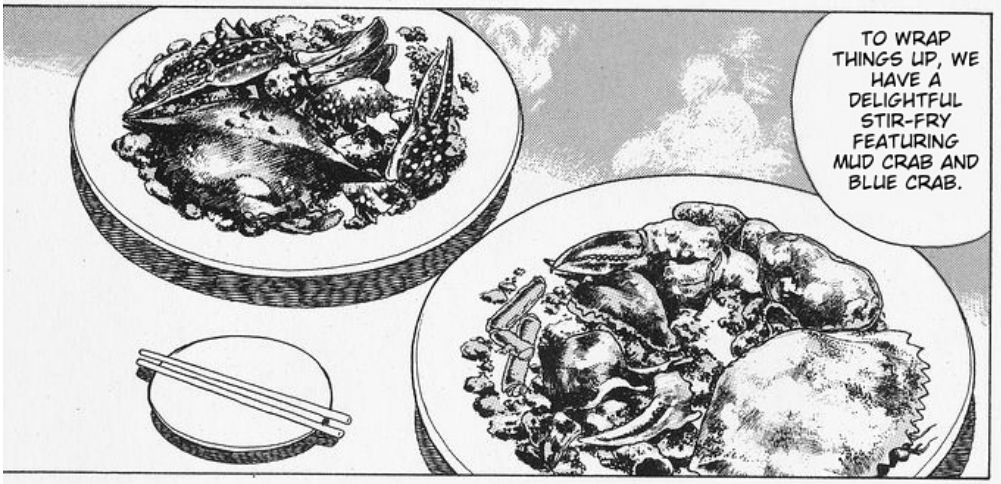
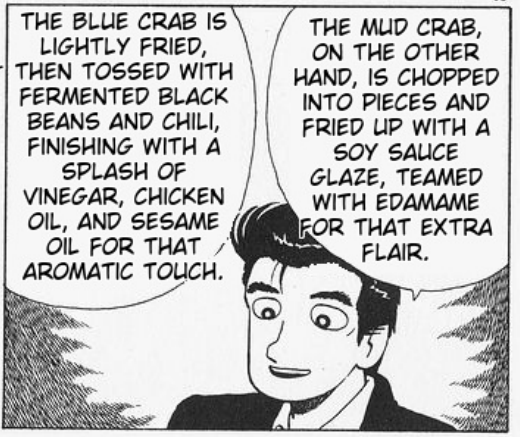
DELICIOUSNESS 20.





19

※ DOUBANJIANG: A CHINESE SEASONING, REMINISCENT OF JAPAN'S HAMA NATTO.



WELL THEN...
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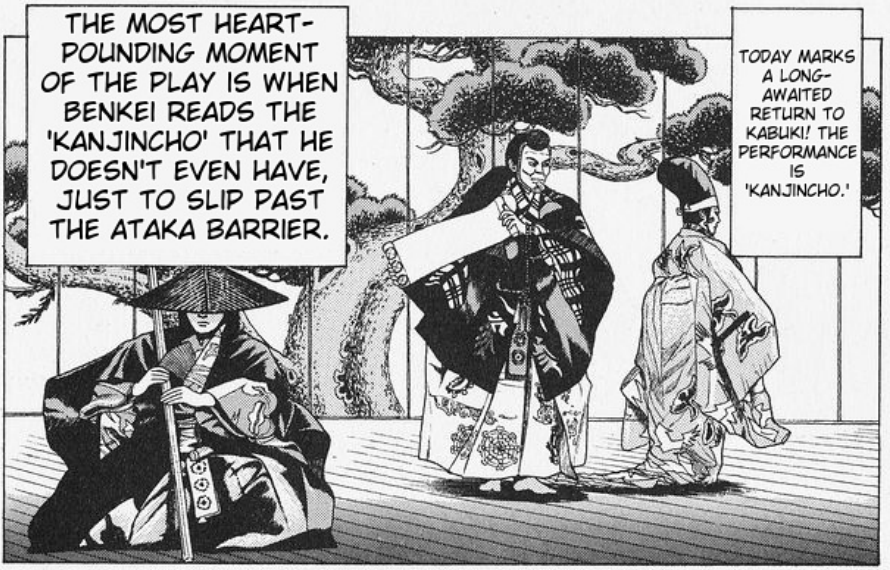
THE MILDNESS IS SIMPLY DELIGHTFUL!
THE BLUE CRAB REALLY PUTS UP A FIGHT! HOW CAN IT PACK SUCH A POWERFUL FLAVOR?!
THIS ONE'S MY ABSOLUTE FAVORITE -NO CONTEST!!
.....
.....
SHALL WE EACH TAKE TURNS DECLARING OUR TOP PICK?
AFTER THIS EPIC CRAB SHOWDOWN, I THINK IT'S SAFE TO SAY WE'VE REACHED A CONCLUSION.
20
HONESTLY, I CAN'T PICK JUST ONE!
TASTING IT THIS WAY, EACH CRAB HAS ITS OWN UNIQUE PERSONALITY.
DON'T TEASE THEM TOO MUCH, YAMAOKA!

DELICIOUSNESS 20.

WHAT'S UP? YAMAOKA, WHAT'S WITH THAT WALK...?!
HM-?
CRAB, HUH? (WHAT-?)
I KIND OF OVERDID IT WITH THE CRAB YESTERDAY!
YOU JERK-! DON'T STRUT AROUND LIKE THAT-IT'S SO OBNOXIOUS!!
22
GOOD MORNING, EVERYONE!

第6話
カキの料理法
〈前編〉


THE MOST HEART-POUNDING MOMENT OF THE PLAY IS WHEN BENKEI READS THE 'KANJINCHO' THAT HE DOESN'T EVEN HAVE, JUST TO SLIP PAST THE ATAKA BARRIER.
TODAY MARKS A LONG-AWAITED RETURN TO KABUKI! THE PERFORMANCE IS 'KANJINCHO.'

HOW CAN HE SLEEP THROUGH THE KABUKI?!

ZZZ... –

2

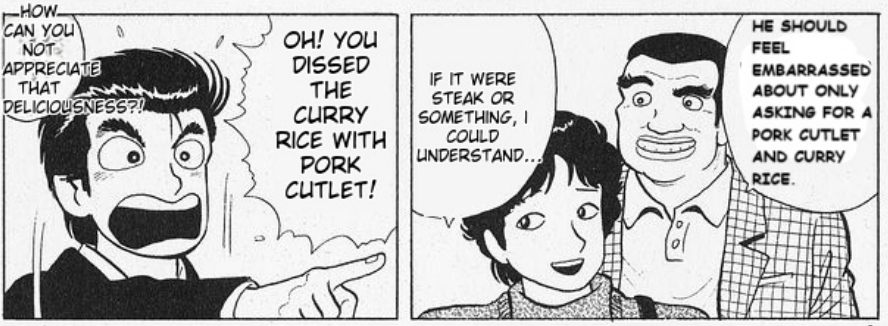
SHEESH!

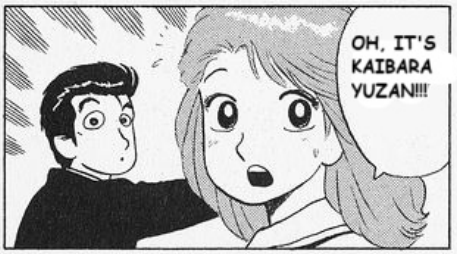
SHHHHHHHH!

WOW–YES! A LARGE PORTION OF KATSU CURRY, PLEASE!

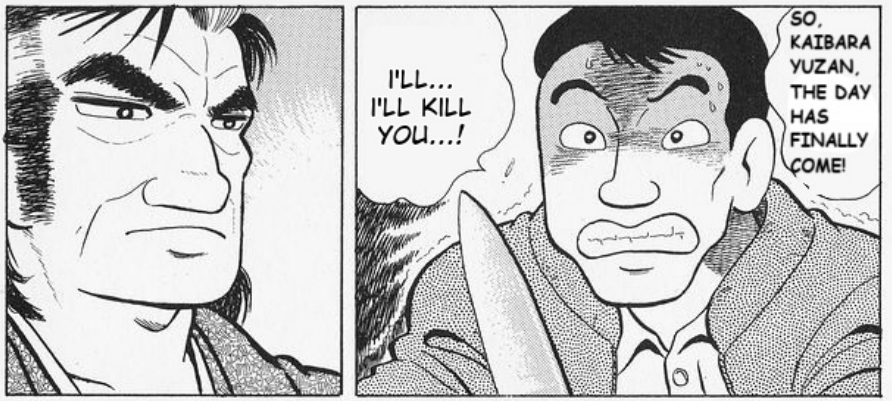
DELICIOUS!

SHOUTING LIKE THAT IN A PLACE LIKE THAT!
WHAT ARE YOU TALKING ABOUT? I WAS THE ONE WHO WAS EMBARRASSED!!
AHH, BUT THE KANCHINJO IS JUST FANTASTIC!


HOW CAN YOU NOT APPRECIATE THAT DELICIOUSNESS?!
OH! YOU DISSED THE CURRY RICE WITH PORK CUTLET!
IF IT WERE STEAK OR SOMETHING, I COULD UNDERSTAND...
HE SHOULD FEEL EMBARRASSED ABOUT ONLY ASKING FOR A PORK CUTLET AND CURRY RICE.


OH, IT'S KAIBARA YUZAN!!!!

WE WERE BOTH HERE TO SEE THE SAME SHOW, HUH...?
LET'S GO.
……
SUB WAY
4


I'LL... I'LL KILL YOU...!
SO, KAIBARA YUZAN, THE DAY HAS FINALLY COME!

WAIT...
DAMN IT!
K-KILL YOU?!

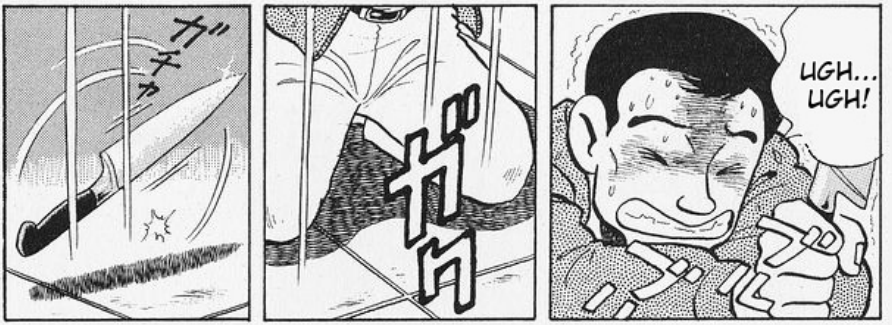
5

SERVING YOUR CUSTOMERS SOMETHING TERRIBLE, AND NOW YOU'RE HOLDING A GRUDGE JUST BECAUSE THEY CALLED IT OUT?
OH?

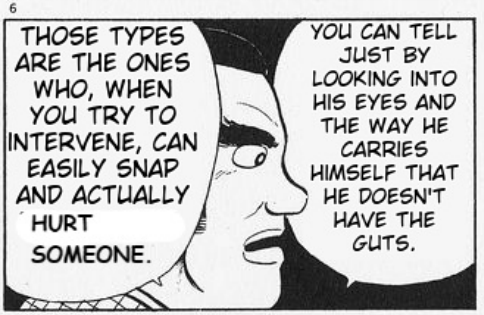
EXACTLY! THANKS TO YOUR INSULTS, MY RESTAURANT IS IN SHAMBLES...!
YOU ARE FROM 'GENKI-TEI'...?

I'LL MAKE SURE YOU MEET YOUR END!
SHUT UP!

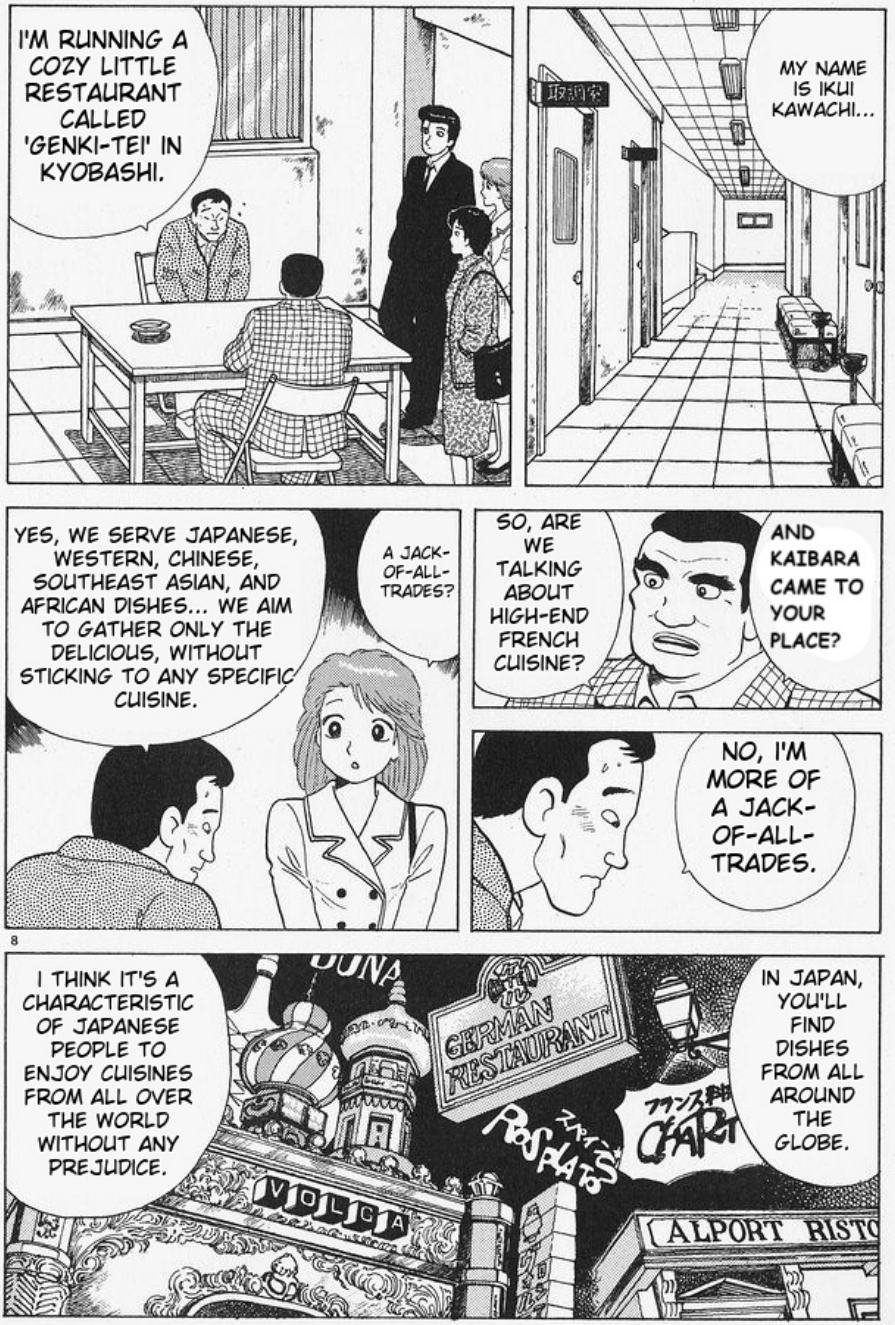
GO AHEAD, GIVE IT A SHOT.
DO YOU THINK KILLING ME WILL SOMEHOW ELEVATE THE FLAVOR OF YOUR SHOP?
Y-YOU!
WHAT'S THE HOLD-UP?
COME AND KILL ME ALREADY!


UGH... UGH!

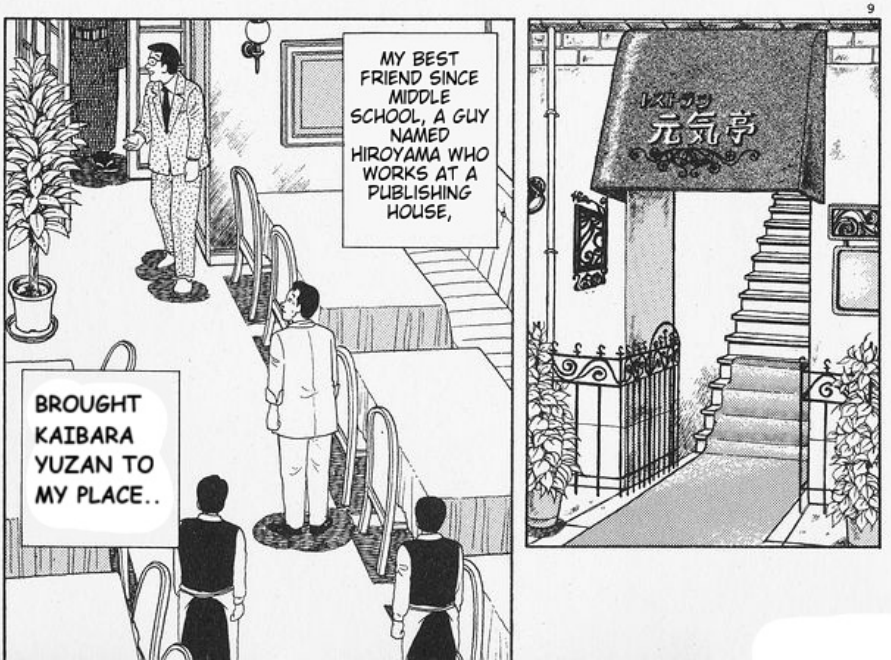
WHY DID YOU STOP YAMAOKA FROM JUMPING IN?


YOU CAN TELL JUST BY LOOKING INTO HIS EYES AND THE WAY HE CARRIES HIMSELF THAT HE DOESN'T HAVE THE GUTS.
THOSE TYPES ARE THE ONES WHO, WHEN YOU TRY TO INTERVENE, CAN EASILY SNAP AND ACTUALLY HURT SOMEONE.

YOU REALLY RISKED YOUR LIFE TO SAVE KAIBARA YUZAN.
BUT I HAVE TO SAY, I'VE GOT A NEWFOUND RESPECT FOR YOU, YAMAOKA.
.....
DON'T MESS WITH ME!
JUST LIKE PARENT AND CHILD, HUH...
HMM...
WHAT'S WITH THAT 'HMM' OF YOURS?
NO MATTER WHO THE OPPONENT IS, IN TIMES LIKE THAT, YOU JUST HAVE TO DO SOMETHING!
IT'S NOT LIKE THAT AT ALL!!
銀座中央警察署
...I'M A BIT CURIOUS ABOUT THAT...
7
OH, INSPECTOR NAKAMATSU.
HEY, HOLD ON A SEC.

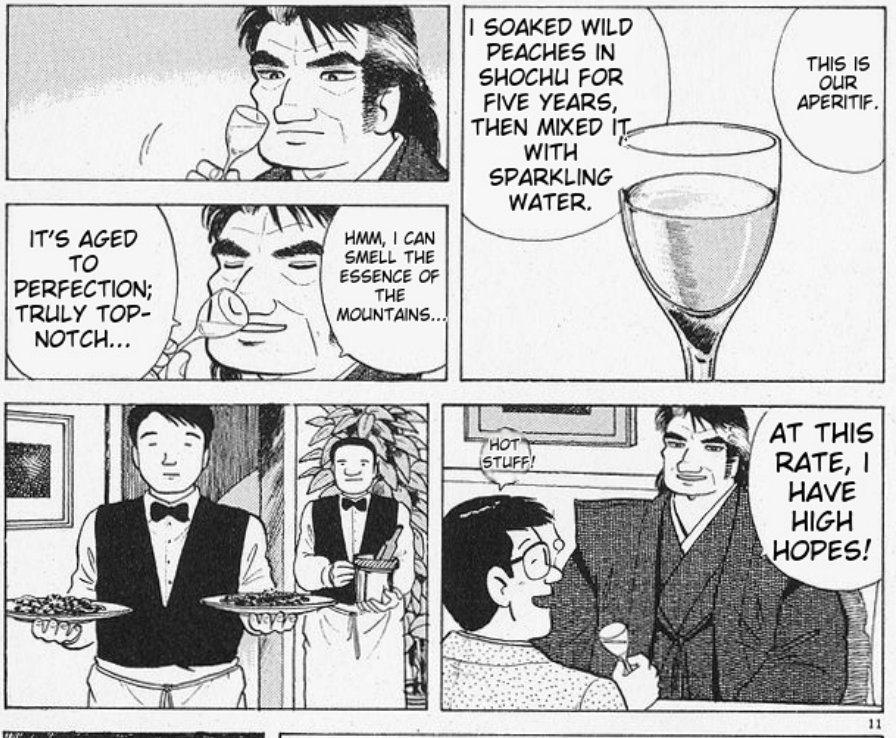

I'M RUNNING A COZY LITTLE RESTAURANT CALLED 'GENKI-TEI' IN KYOBASHI.
MY NAME IS IKUI KAWACHI...
YES, WE SERVE JAPANESE, WESTERN, CHINESE, SOUTHEAST ASIAN, AND AFRICAN DISHES... WE AIM TO GATHER ONLY THE DELICIOUS, WITHOUT STICKING TO ANY SPECIFIC CUISINE.
A JACK-OF-ALL-TRADES?
SO, ARE WE TALKING ABOUT HIGH-END FRENCH CUISINE?
AND KAIBARA CAME TO YOUR PLACE?
NO, I'M MORE OF A JACK-OF-ALL-TRADES.
8
I THINK IT'S A CHARACTERISTIC OF JAPANESE PEOPLE TO ENJOY CUISINES FROM ALL OVER THE WORLD WITHOUT ANY PREJUDICE.
GERMAN RESTAURANT
IN JAPAN, YOU'LL FIND DISHES FROM ALL AROUND THE GLOBE.

SUCH A GREEDY FELLOW, AREN'T YOU?
BUT HEY, THAT'S ALRIGHT.
IT'S NOT JUST HALF-HEARTED EITHER; IT'S ABOUT BRINGING THE BEST FROM EVERY CORNER OF THE CULINARY WORLD...
WITH THAT IN MIND, I THOUGHT IT MIGHT BE A GOOD IDEA TO OFFER EVERYTHING UNDER ONE ROOF.
I WANT TO HEAR THE STORY.
WHAT HAPPENED BETWEEN YOU AND KAIBARA YUZAN?
YES...
WHEN IT COMES TO DELICIOUS FOOD, THERE'S NO NEED TO BE PICKY ABOUT FRENCH OR CHINESE CUISINE.
AND KAIBARA YUZAN HIMSELF SAID AS MUCH...


MY BEST FRIEND SINCE MIDDLE SCHOOL, A GUY NAMED HIROYAMA WHO WORKS AT A PUBLISHING HOUSE,
BROUGHT KAIBARA YUZAN TO MY PLACE..
元気亭

I FIGURED IF KAIBARA YUZAN RECOGNIZED MY TALENT, MY NAME WOULD RISE, AND THE SHOP WOULD FLOURISH...
HIROYAMA ONCE BECAME QUITE CHUMMY WITH THE EDITOR IN CHARGE WHEN HIS PUBLISHING HOUSE RELEASED A BOOK BY KAIBARA YUZAN.
LET'S HEAR MORE ABOUT THAT AMBITION.
I HEAR HE HAS QUITE AN ECCENTRIC APPROACH, DOESN'T HE?
IT'S ALL ABOUT DISCOVERING NEW FLAVORS THROUGH FREE AND FLEXIBLE THINKING.
INDEED! HE DISREGARDS THE BORDERS AND TERRITORIES OF CUISINE,
Y-YES.
10
ABSOLUTELY!
AND SEEKS OUT NEW FLAVORS... HOW INTRIGUING! I MUST TASTE THIS FOR MYSELF.

DELICIOUS!



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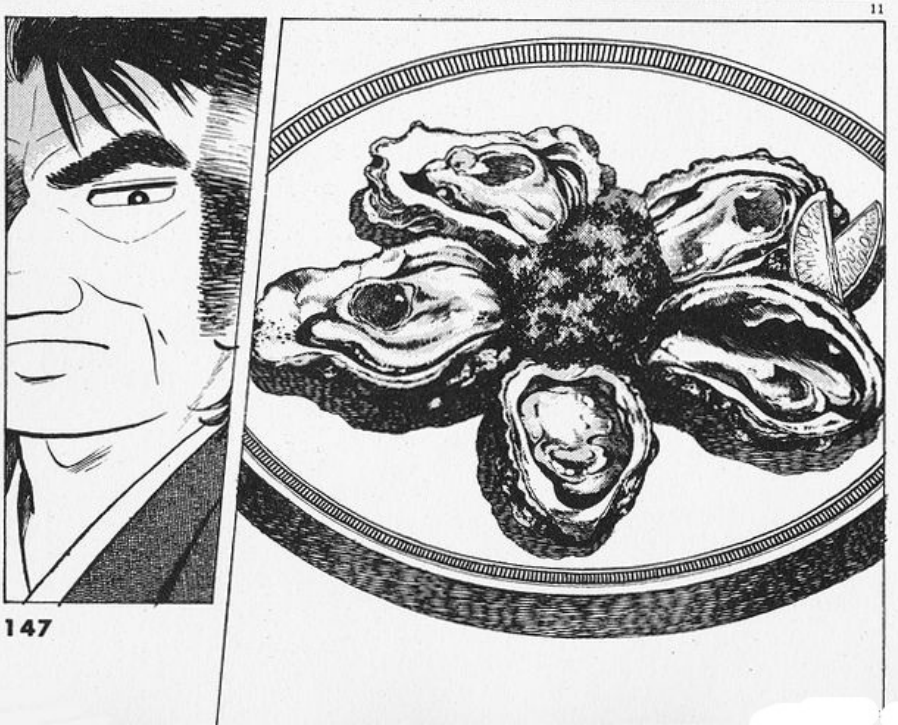


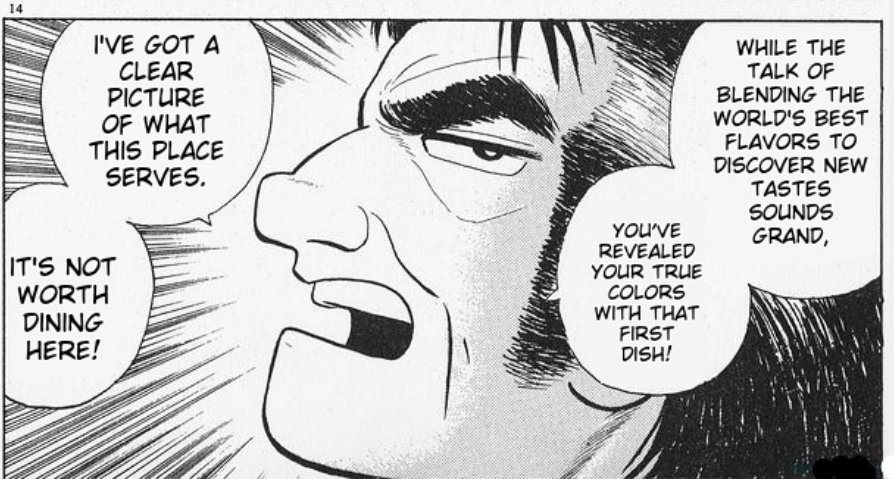
HERE YOU GO, FRESH OYSTERS! PLEASE SQUEEZE SOME LEMON ON THEM AND ENJOY.
I'D LIKE AN EXPLANATION.
UM, WELL...
WHY LEMON?
CALL THE CHEF OUT HERE...
HUH? Y-YES...
12
N-NO... BUT...
HAVE YOU TRIED THE OTHER CITRUS FRUITS?
WITH SUDACHI, LIME, KABOSU, YUZU, AND A WHOLE WORLD OF CITRUS OUT THERE, WHY LEMON?
HUH?

DELICIOUS!

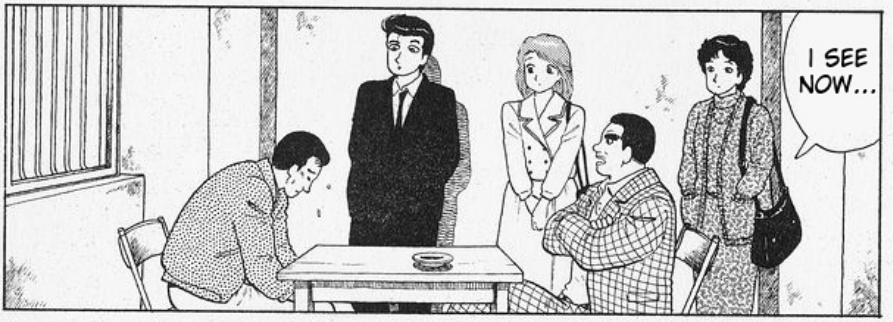
WHY RAW OYSTERS?
NOW, BEFORE WE PONDER THE MYSTERY OF THE LEMON, I HAVE A QUESTION.
IS THAT THE KEY TO DISCOVERING NEW FLAVORS?!
IS IT BECAUSE EVERYONE ELSE IS USING LEMONS? IS THAT JUST THE NORM?
AH... UH...
I SEE... THEN LET ME ASK YOU, DO YOU KNOW THE PHRASE 'ICHIGO ICHIE'?
'ICHIGO ICHIE?'
ARE THERE OTHER OYSTER DISHES COMING UP?
IS TODAY'S MENU A FULL-COURSE OYSTER FEAST?
NO, THAT'S ALL I HAVE...

IT'S THE VERY ESSENCE OF THE TEA CEREMONY, YET IT APPLIES TO EVERY INTERACTION WE HAVE.
THIS MEANS TREATING EVERY ENCOUNTER AS A ONCE-IN-A-LIFETIME EVENT, POURING YOUR HEART AND SOUL INTO THE EXPERIENCE.

ISN'T THAT THE TRUE PATH TO HOSPITALITY?
TODAY IS NO DIFFERENT. IF I THOUGHT I'D NEVER SEE YOU AGAIN, I WOULD FIND THE BEST WAY TO PREPARE THOSE INGREDIENTS SO THEY SHINE.
A TRUE CHEF POURS THEIR HEART INTO MAKING SURE THEIR GUEST ENJOYS THE FINEST DISH THEY CAN OFFER.
THIS PLACE LACKS THE SINCERITY TO GENUINELY HOST ITS GUESTS, AND –
APPETIZER WITH RAW OYSTERS, AND LEMON ON THOSE OYSTERS– WHAT A CLICHÉ DISH!
THERE'S NO SPIRIT HERE TO DISCOVER NEW FLAVORS.
Y-YES, YOU'RE ABSOLUTELY RIGHT...
NOW TELL ME, IS RAW OYSTER TRULY THE BEST WAY TO PREPARE OYSTERS?


I'VE GOT A CLEAR PICTURE OF WHAT THIS PLACE SERVES.
IT'S NOT WORTH DINING HERE!
YOU'VE REVEALED YOUR TRUE COLORS WITH THAT FIRST DISH!
WHILE THE TALK OF BLENDING THE WORLD'S BEST FLAVORS TO DISCOVER NEW TASTES SOUNDS GRAND,

SENSEI...!!


I SEE NOW...

15

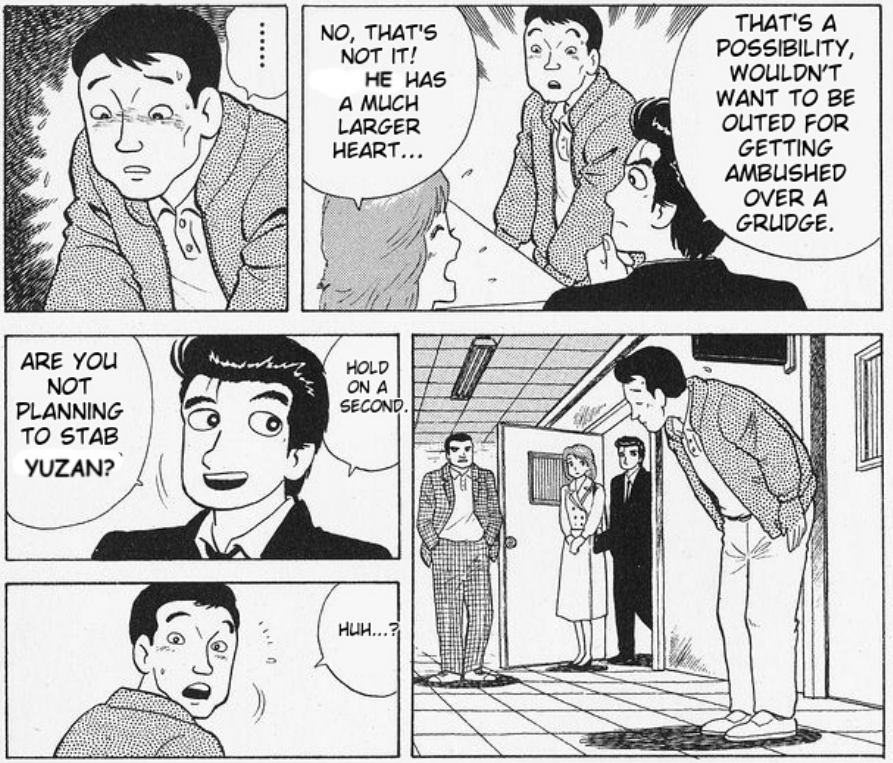
BUT... AFTER THAT, KAIBARA YŪZAN WENT ON THE MEDIA AND DRAGGED MY SHOP'S NAME THROUGH THE MUD!
TRUE, I WAS FOOLISH REGARDING THE RAW OYSTERS, NO DENYING THAT.
THANKS TO THAT, MY SHOP'S CUSTOMERS HAVE DWINDLED TO ALMOST NOTHING...

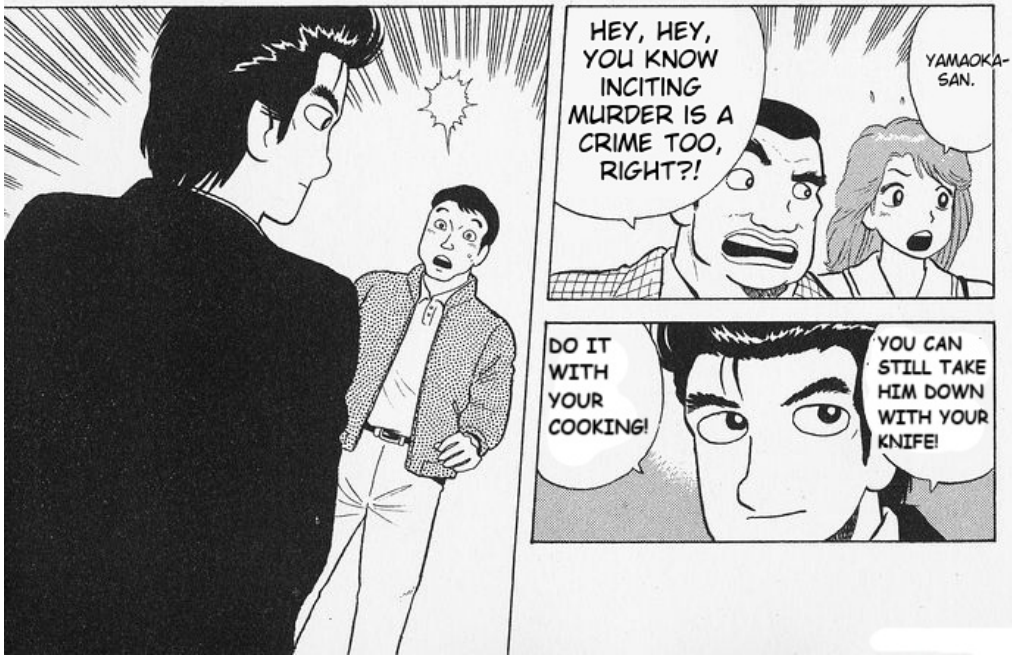
ACCORDING TO KAIBARA YUZAN, THERE'S A METHOD TO THE MADNESS!
BUT, LET'S FACE IT, THIS IS A LOSS FOR YOU.

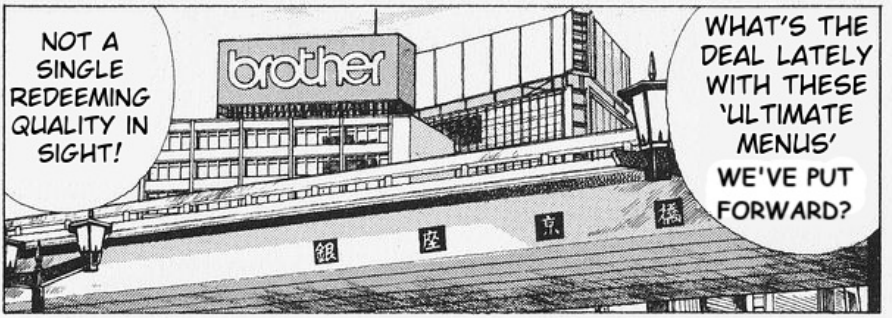
SERVING RAW OYSTERS STRAIGHT UP TO SUCH A TWISTED GUY IS JUST ABSURD...
THAT WAS JUST RECKLESS, WASN'T IT?

OH, CHIEF.
HEY, NAKA-MATSU.
SO YOU'RE PLANNING TO TAKE OUT KAIBARA YUZAN?
BECAUSE IT'S ATTEMPTED ASSAULT, YOU SEE, IT'S NOT GOING TO BE THAT SIMPLE...
HUH? WHY'S THAT?
RELEASE THAT MAN IMMEDIATELY.
ABSOLUTELY NOT! I HAVE NOTHING OF THE SORT...
IT'S AN ORDER FROM HEADQUARTERS. APPARENTLY, THERE'S BEEN A DIRECTIVE FROM ABOVE.
HE'S GOT PLENTY OF STRINGS HE CAN PULL...
IT'S KAIBARA YUZAN...
WHAT ABOUT A BIG-TIME POLITICIAN?
HEY... DO YOU HAVE SOME HIGH-RANKING CONNECTIONS OR SOMETHING?

16


.....
NO, THAT'S NOT IT! HE HAS A MUCH LARGER HEART...
THAT'S A POSSIBILITY, WOULDN'T WANT TO BE OUTED FOR GETTING AMBUSHED OVER A GRUDGE.
ARE YOU NOT PLANNING TO STAB YUZAN?
HOLD ON A SECOND.
HUH...?


HEY, HEY, YOU KNOW INCITING MURDER IS A CRIME TOO, RIGHT?!
YAMAOKA-SAN.
DO IT WITH YOUR COOKING!
YOU CAN STILL TAKE HIM DOWN WITH YOUR KNIFE!


NOT A SINGLE REDEEMING QUALITY IN SIGHT!
brother
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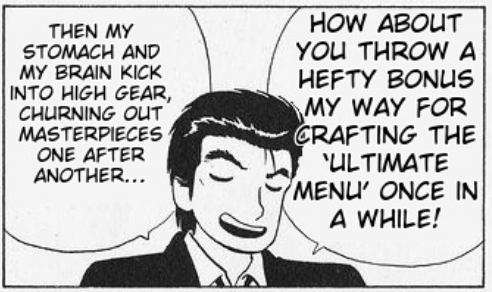
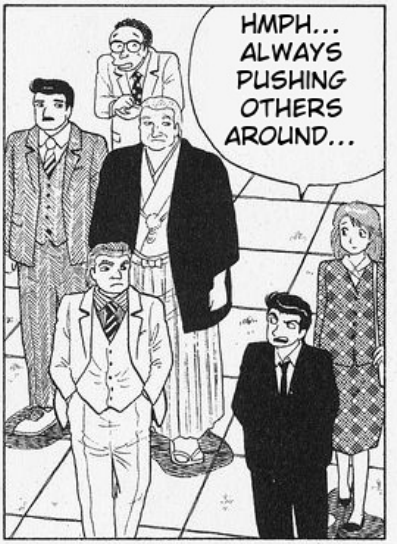
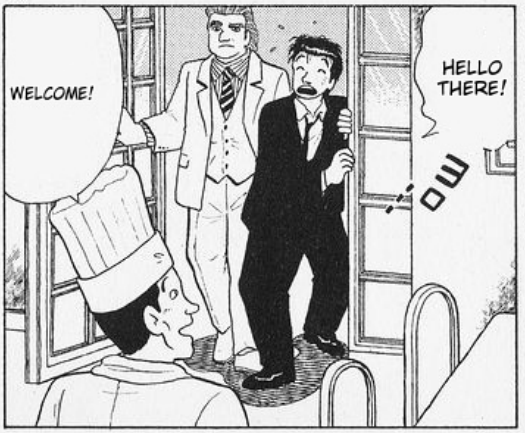
橋
WHAT'S THE DEAL LATELY WITH THESE 'ULTIMATE MENUS' WE'VE PUT FORWARD?

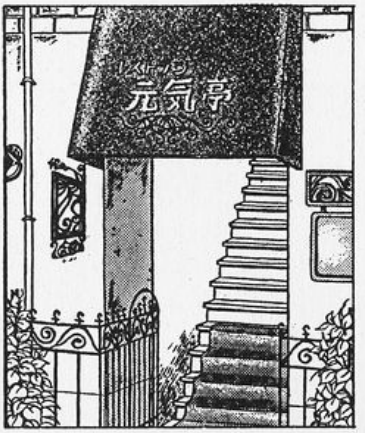

THEN MY STOMACH AND MY BRAIN KICK INTO HIGH GEAR, CHURNING OUT MASTERPIECES ONE AFTER ANOTHER...
HOW ABOUT YOU THROW A HEFTY BONUS MY WAY FOR CRAFTING THE 'ULTIMATE MENU' ONCE IN A WHILE!


HMPH... ALWAYS PUSHING OTHERS AROUND...

OH-LET'S DO IT THEN, LET'S GIVE OUT THAT SPECIAL BONUS!
ボカ
ボカ

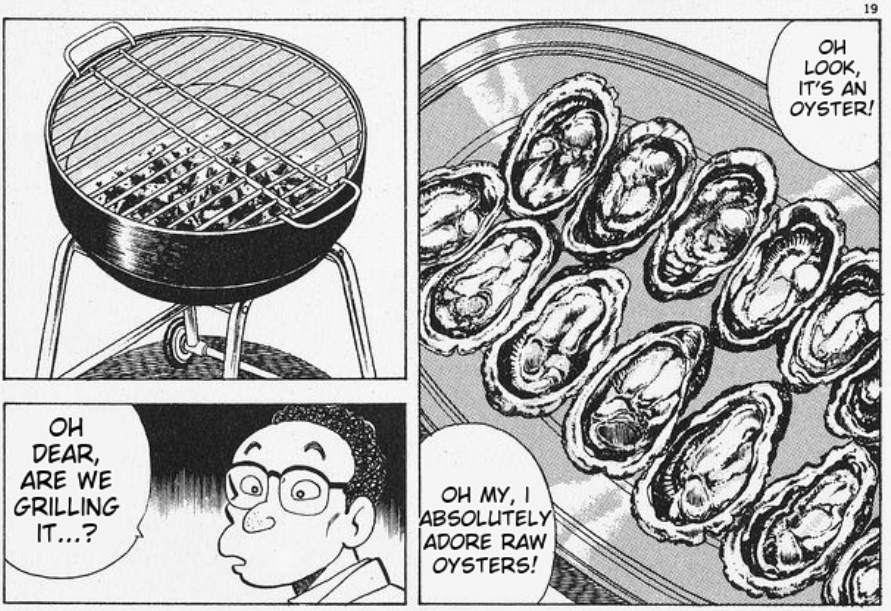
18

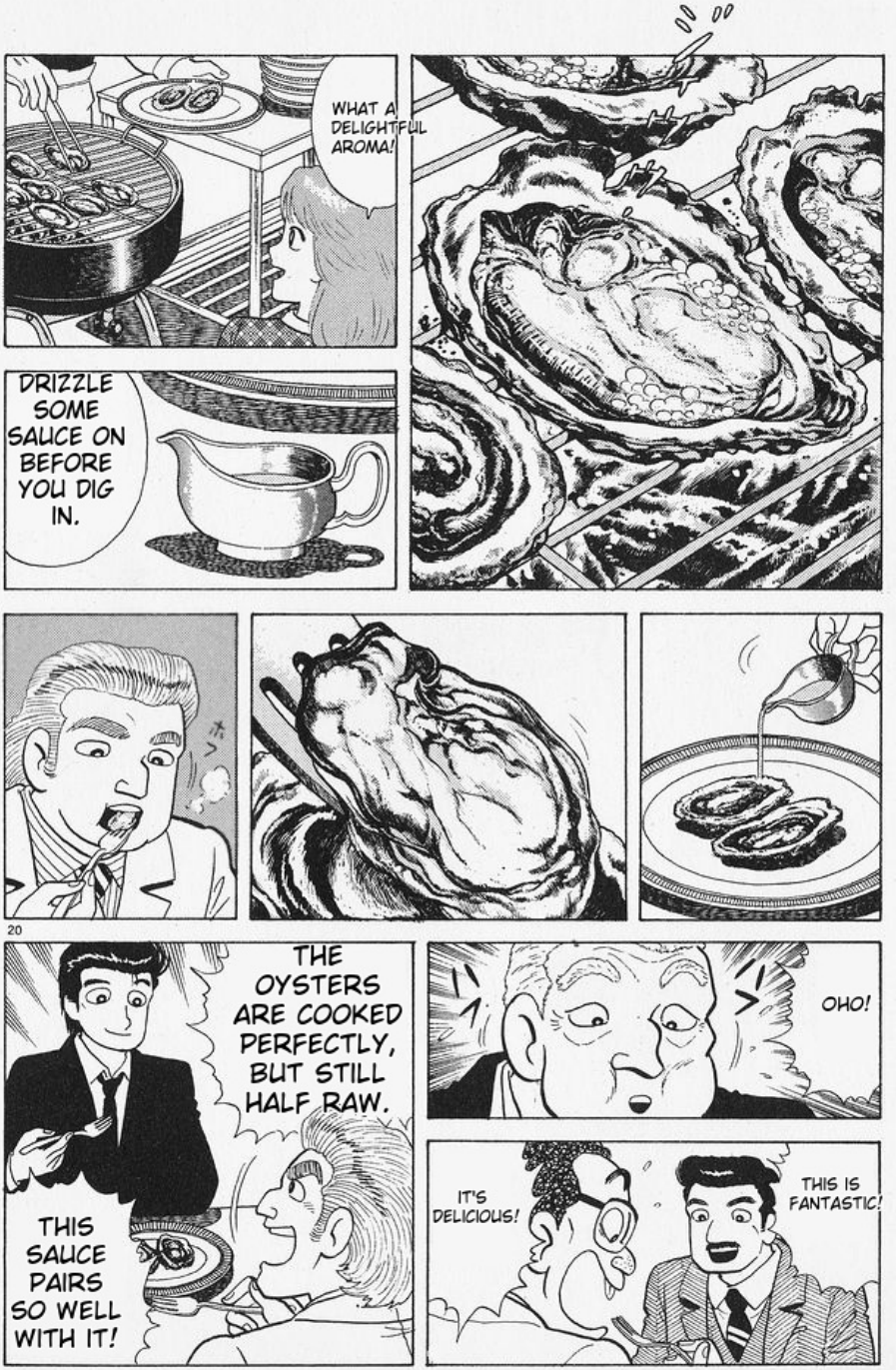

WELCOME!
HELLO THERE!


元気亭

NOW, NOW, DON'T RUSH THINGS.
すっすっ
SO, WHAT EXACTLY ARE WE GOING TO CHAT ABOUT HERE?
I CAME BECAUSE YOU SAID WE WERE DISCUSSING THE NEXT 'ULTIMATE MENU,'
OKAY!
OKAY, LET'S DO IT!

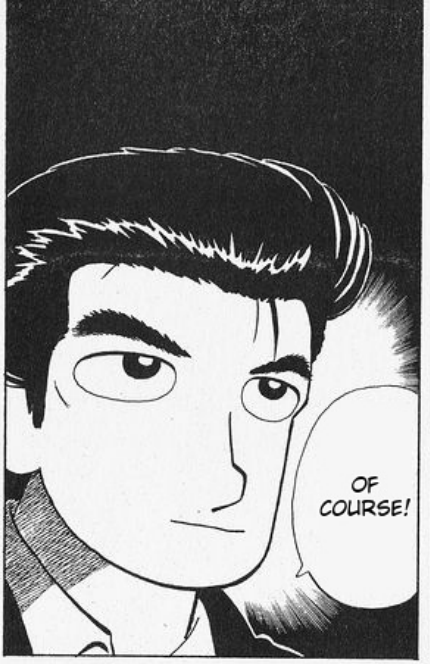
19


OH DEAR, ARE WE GRILLING IT...?
OH LOOK, IT'S AN OYSTER!
OH MY, I ABSOLUTELY ADORE RAW OYSTERS!


WHAT A DELIGHTFUL AROMA!
DRIZZLE SOME SAUCE ON BEFORE YOU DIG IN.
20
THE OYSTERS ARE COOKED PERFECTLY, BUT STILL HALF RAW.
THIS SAUCE PAIRS SO WELL WITH IT!
OHO!
IT'S DELICIOUS!
THIS IS FANTASTIC!

DELICIOUS!

KEEP THEM COMING OFF THE GRILL!
I COULD EAT THIS FOREVER!
IT'S A SIMPLE SAUCE, BUT...
SOY SAUCE, SAKE, A SQUEEZE OF SUDACHI, A DASH OF SESAME OIL, AND FINELY CHOPPED GREEN ONIONS.
PLUS, WHEN THIS REFRESHING SAUCE IS DRIZZLED OVER, THE UNIQUE ESSENCE OF RAW OYSTERS TRANSFORMS INTO A SOLID FOUNDATION FOR FLAVOR THAT MAKES IT SHINE...
THE HEAT HAS BROUGHT OUT THE SWEETNESS OF THE OYSTERS, MAKING THE FLAVORS PLUMP AND VIBRANT!
THAT'S RIGHT. I WANT TO MAKE IT WITH OYSTERS.
COULD IT BE THAT THE SHOWDOWN WITH THE 'SUPREME DISH' IS...
YAMAOKA...
21
I'VE GOT A SECRET WEAPON IN MY CORNER NOW.
REALLY?! I'M A SECRET WEAPON?
AN OYSTER SHOW-DOWN?
IS IT POSSIBLE TO CREATE THE 'ULTIMATE DISH' USING OYSTERS?!


OF COURSE!

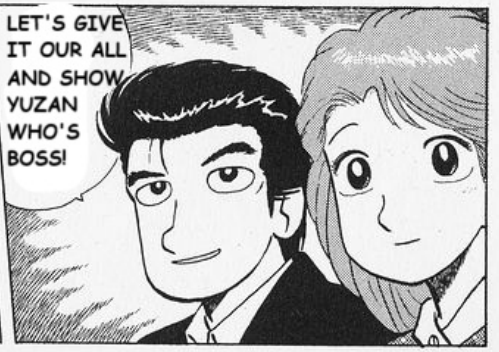
WITH A HELPER WHO SERVES UP SUCH DELICIOUS GRILLED OYSTERS, I FEEL AT EASE.

BUT CAN YOU WHIP UP A DISH THAT BEATS THESE GRILLED OYSTERS?

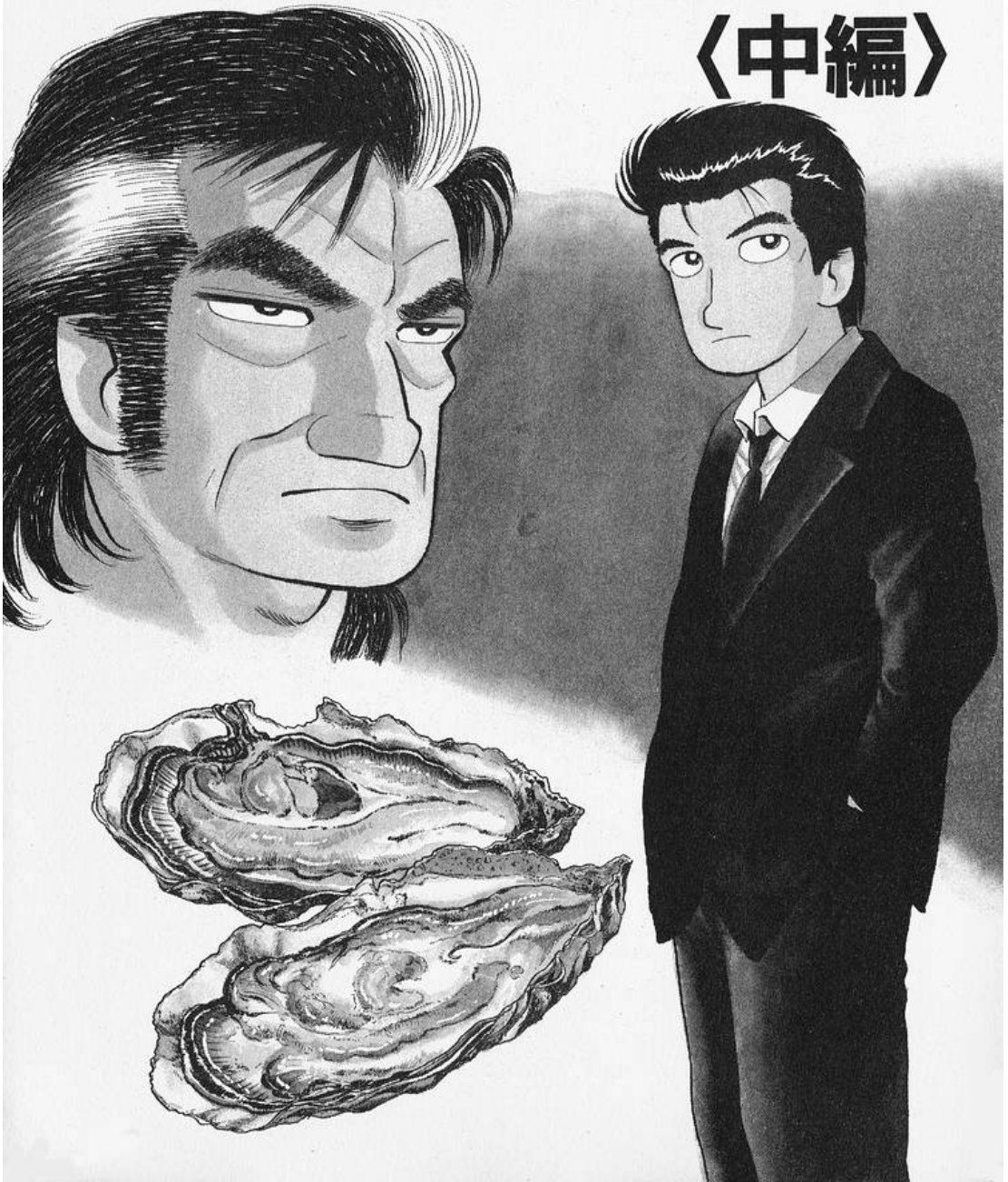
I CAN'T WAIT TO SEE WHAT MOUTHWATERING OYSTER DISHES AWAIT!
WELL THEN, GIVE IT A SHOT!

22

ごくり…


LET'S GIVE IT OUR ALL AND SHOW YUZAN WHO'S BOSS!

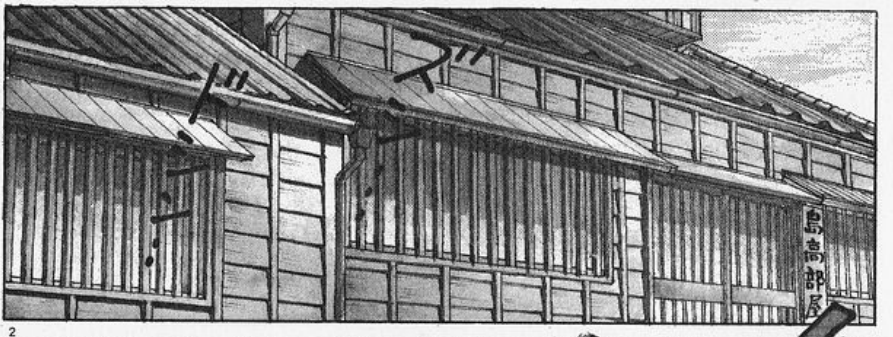
第6話
カキの料理法
〈中編〉



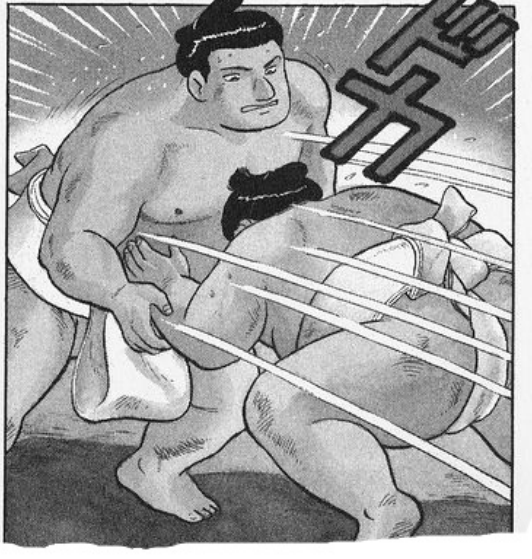
AH.

KAWACHI, THIS IS YOUR FIRST TIME AT A SUMO STABLE, RIGHT?
SUMO PRACTICE IS PRETTY INTENSE, YOU SHOULD DEFINITELY CHECK IT OUT AT LEAST ONCE.

I WONDER WHY YAMAOKA BROUGHT US HERE?

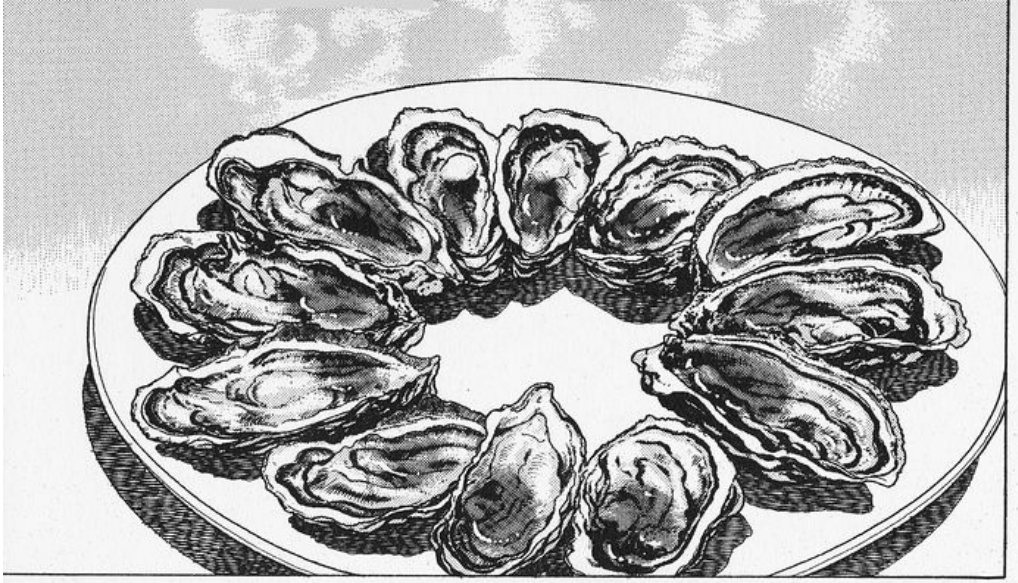


MASTER, IT'S BEEN A WHILE.
HEY THERE, YAMAOKA AND KURITA!



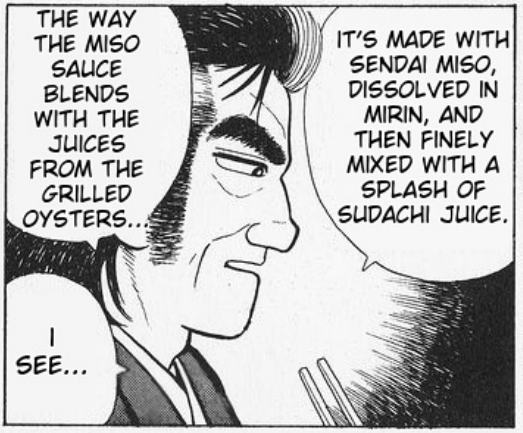
OYSTERS!
あっ?
あっあっ
THAT'S RIGHT... YAMAOKA HEARD FROM NAKAGAWA OF THE GOURMET CLUB THAT KAIBARA YŪZAN WAS COMING TO WATCH THE TRAINING AT SHIMATAKABE'S DOJO,
HE SUDDENLY SHOWED UP WITH KAWACHI IN TOW.
3
グツグツ
……

OYSTERS...
ギロ-ン
I RECEIVED A BOUNTY OF OYSTERS FROM YOU, YAMAOKA-SAN, BUT HOW DO YOU PLAN TO ENJOY THEM?
WELL THEN, LET'S GET STARTED...
AH.
OH, LET KAWACHI-SAN TAKE THE HELM HERE, ISN'T THAT ALRIGHT?
OYSTERS ARE PACKED WITH NUTRIENTS, MAKING THEM THE PERFECT FUEL FOR SUMO WRESTLERS!
YAMAOKA-SAN, IT'S TIME TO FEAST!
I THOUGHT YOU WERE UP TO SOMETHING,
4
.....
YOU BROUGHT KAWACHI HERE TO WHIP UP THOSE OYSTERS FOR NOT JUST FOR THE SUMO WRESTLERS, BUT FOR KAIBARA YUZAN!

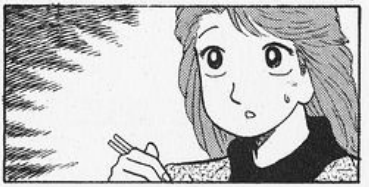


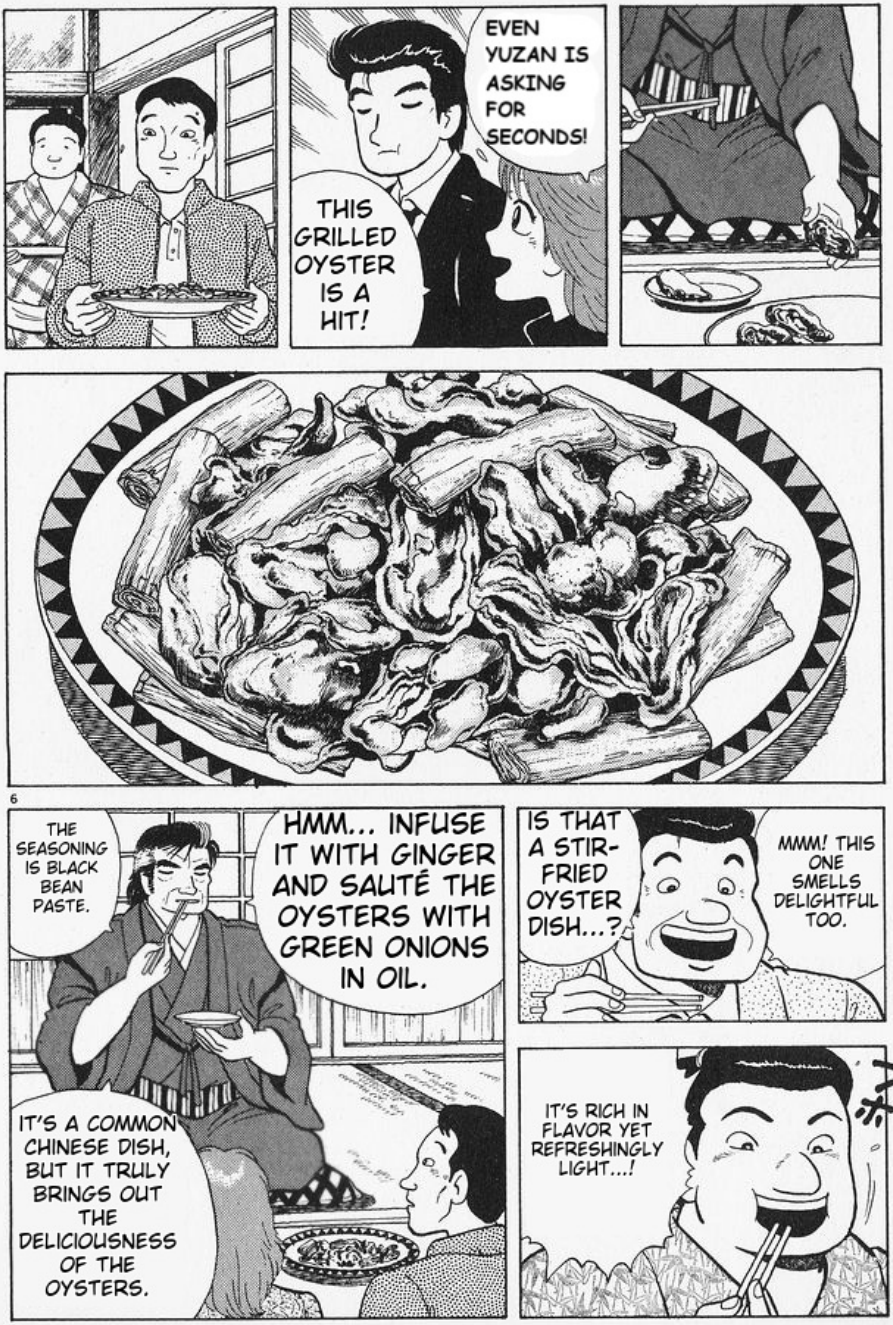
OH, GRILLED OYSTERS, HUH?
SUCH A DELIGHTFUL AROMA!

THAT'S THE MISO SAUCE DRIZZLED ON TOP!
WOW! THIS IS DELICIOUS!


THE WAY THE MISO SAUCE BLENDS WITH THE JUICES FROM THE GRILLED OYSTERS...
IT'S MADE WITH SENDAI MISO, DISSOLVED IN MIRIN, AND THEN FINELY MIXED WITH A SPLASH OF SUDACHI JUICE.
I SEE...

5

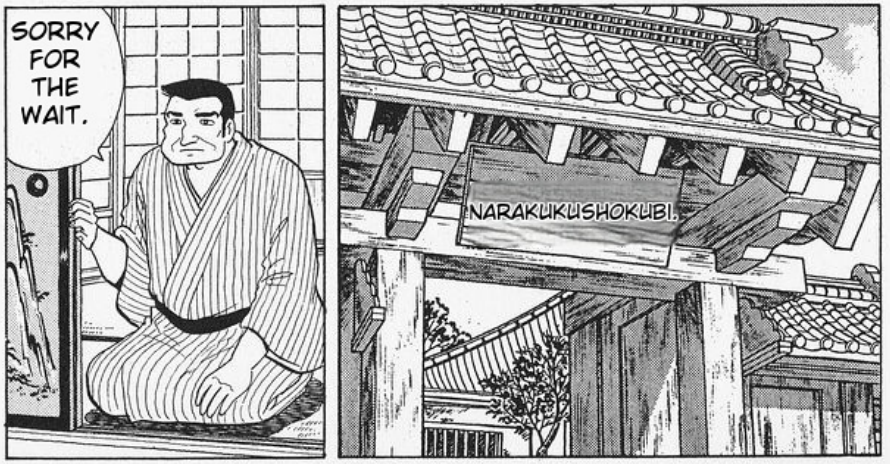



EVEN YUZAN IS ASKING FOR SECONDS!
THIS GRILLED OYSTER IS A HIT!
6
THE SEASONING IS BLACK BEAN PASTE.
HMM... INFUSE IT WITH GINGER AND SAUTÉ THE OYSTERS WITH GREEN ONIONS IN OIL.
IT'S A COMMON CHINESE DISH, BUT IT TRULY BRINGS OUT THE DELICIOUSNESS OF THE OYSTERS.
IS THAT A STIR-FRIED OYSTER DISH...?
MMM! THIS ONE SMELLS DELIGHTFUL TOO.
IT'S RICH IN FLAVOR YET REFRESHINGLY LIGHT...!

IS THAT THE HANDIWORK OF THAT FAILURE OVER THERE?
I SEE... SO YOU WANT ME TO REASSESS YOU, HUH?
THIS DISH IS ABSOLUTELY A WINNER!
WHAT DID YOU SAY?
HE CAME HERE TO THROW DOWN THE GAUNTLET.
THAT'S NOT QUITE RIGHT, KAWACHI DIDN'T COME HERE TO BUTTER YOU UP.
7
THAT'S KAWACHI FOR YOU.
FOR THE UPCOMING OYSTER DISH, I CALLED IN A BACKUP.
ARE WE CLEAR ON THAT?
FOR THE SHOWDOWN BETWEEN THE 'ULTIMATE MENU' AND THE 'SUPREME MENU', I WANT TO USE OYSTERS AS THE MAIN INGREDIENT.
THAT GUY IS YOUR ACE IN THE HOLE?
N-NO, I'M NOT...
I'VE HEARD THE SCOOP FROM WEEKLY TIME.

I'LL SHOW YOU KAWACHI-SAN'S TRUE SKILLS!
YOU REALLY THREW SOME HARSH SHADE AT KAWACHI-SAN, DIDN'T YOU?
I'LL SERVE UP SOMETHING FAR BEYOND THIS IN THE MAIN EVENT.
TODAY'S DISH IS JUST A WARM-UP FOR KAWACHI-SAN.
WELL, GO AHEAD AND GIVE IT A SHOT.
HM... WHAT MORE COULD YOU POSSIBLY DO...?

8


SORRY FOR THE WAIT.
NARAKUKUSHOKUBI.

DELICIOUS!

IT SEEMS THIS DECLINE HAS BEEN EVER SINCE YOU SCOLDED 'GENKI-TEI' DURING THAT TELEVISED DISCUSSION.
INDEED, THE FOOT TRAFFIC AT KAWACHI'S PLACE, 'GENKI-TEI,' HAS TAKEN A NOSEDIVE.
SO, DID YOU FIGURE IT OUT?
WELL DONE.
I CAN'T BELIEVE I LET THE NAME SLIP...
IT'S A CHEF'S DUTY TO STRIVE FOR THE DISCOVERY AND CREATION OF UNIQUE FLAVORS, AND I USED THAT AS AN EXAMPLE OF WHAT NOT TO DO...
HMM...

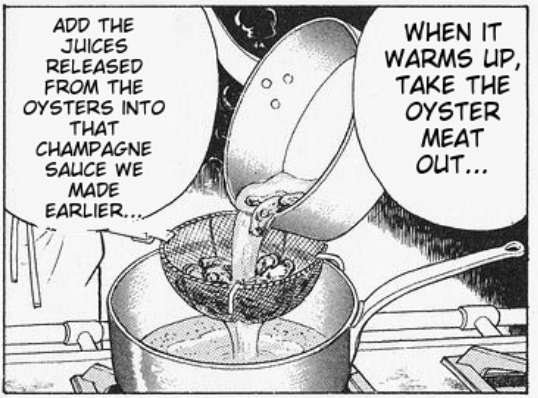
レストラン
元気亭
Y-YES!
NAKAGAWA, WE'RE HEADING OUT!

WOW, SO MUCH CHAMPAGNE?!
IS THAT MUCH REALLY NECESSARY?!
ドボドボ
THIS SAUCE CAN BE REDUCED, BUT TODAY, LET'S JUST WARM IT UP GENTLY.
CRUSH SOME SHALLOTS AND ADD THEM IN,
WE CAN'T SKIMP ON THE CHAMPAGNE, OR IT'S HOPELESS.
IT'S CHAMPAGNE-STEAMED OYSTERS!
SINCE WE'RE DOING FRENCH CUISINE...
THIS IS CALLED 'BROM,' A FRENCH OYSTER.
OH, THIS OYSTER IS SHAPED SO ROUND!
SPRINKLE SOME CHAMPAGNE OVER THE OYSTER AND WARM IT ON LOW HEAT.

10

DELICIOUS!

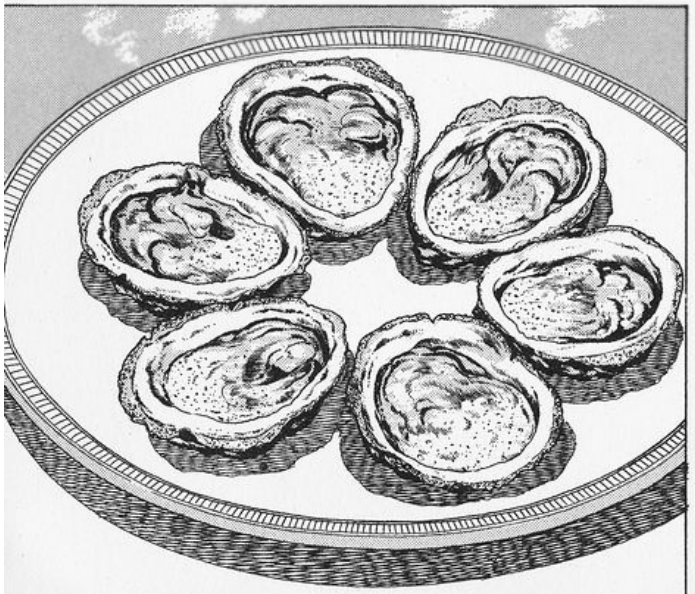
AND THERE YOU HAVE IT, THE SAUCE IS READY!
THROW IN SOME BUTTER AND SQUEEZE A DROP OR TWO OF LEMON JUICE.


ADD THE JUICES RELEASED FROM THE OYSTERS INTO THAT CHAMPAGNE SAUCE WE MADE EARLIER...
WHEN IT WARMS UP, TAKE THE OYSTER MEAT OUT...

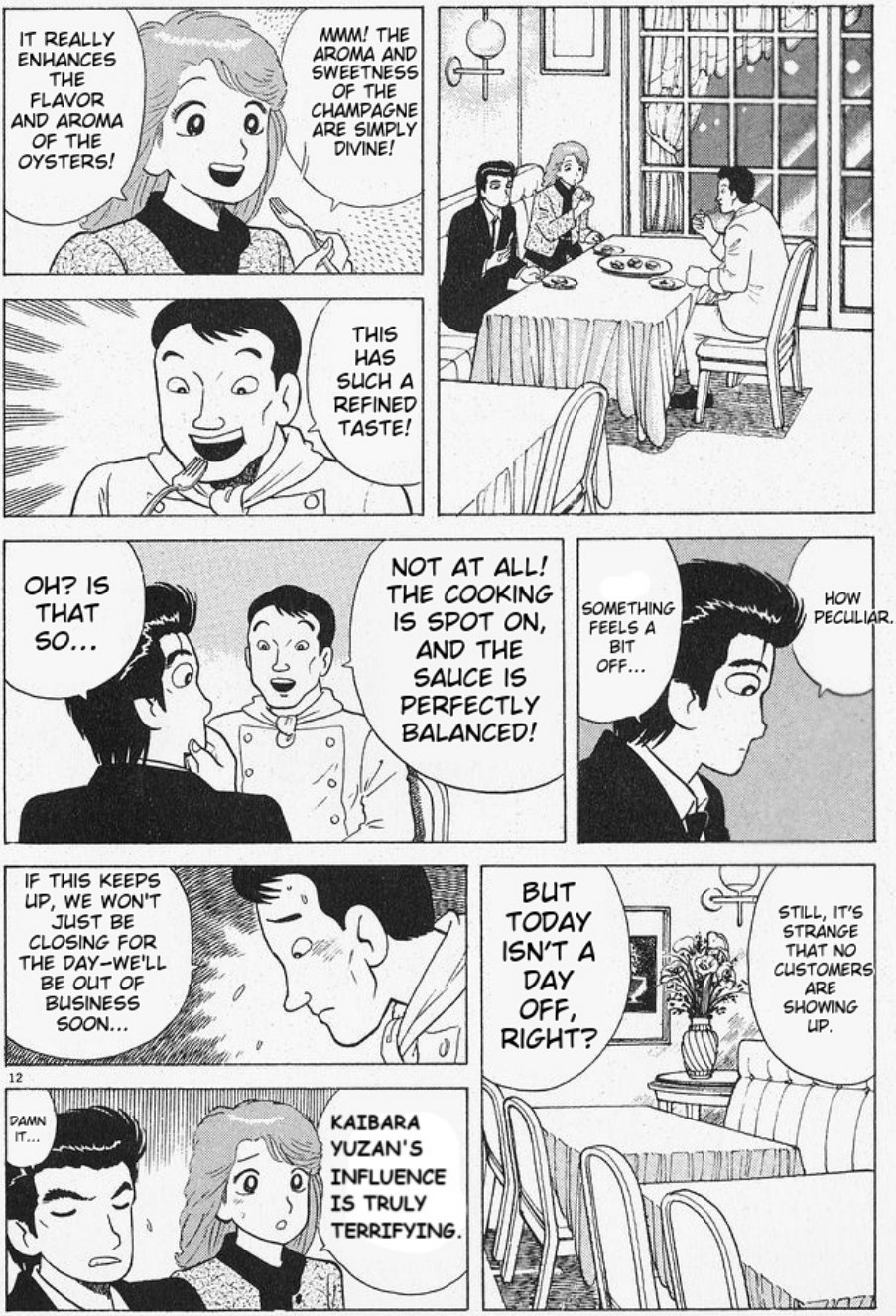
POP IT INTO THE OVEN ON HIGH HEAT FOR JUST A QUICK BAKE...

DRIZZLE THAT SAUCE OVER IT,

RETURN THE OYSTER MEAT BACK TO ITS SHELL,



NOW, LET'S DIG IN FOR A TASTE TEST!


IT REALLY ENHANCES THE FLAVOR AND AROMA OF THE OYSTERS!
MMM! THE AROMA AND SWEETNESS OF THE CHAMPAGNE ARE SIMPLY DIVINE!
THIS HAS SUCH A REFINED TASTE!
OH? IS THAT SO...
NOT AT ALL! THE COOKING IS SPOT ON, AND THE SAUCE IS PERFECTLY BALANCED!
SOMETHING FEELS A BIT OFF...
HOW PECULIAR...
IF THIS KEEPS UP, WE WON'T JUST BE CLOSING FOR THE DAY—WE'LL BE OUT OF BUSINESS SOON...
12
DAMN IT...
KAIBARA YUZAN'S INFLUENCE IS TRULY TERRIFYING.
BUT TODAY ISN'T A DAY OFF, RIGHT?
STILL, IT'S STRANGE THAT NO CUSTOMERS ARE SHOWING UP.

ガタ"
AH, WAIT!!
WHAT DO YOU WANT?!
HMPH... I HEAR THEY WERE EVEN BRAINSTORMING ABOUT CREATING THE 'ULTIMATE MENU.'
13
FRIED RICE, YOU SAY...?!
WELL THEN, HOW ABOUT WE HAVE YOU WHIP UP SOME FRIED RICE?
THIS PLACE CAN WHIP UP ANYTHING— JAPANESE, WESTERN, CHINESE, YOU NAME IT!
HUH?!

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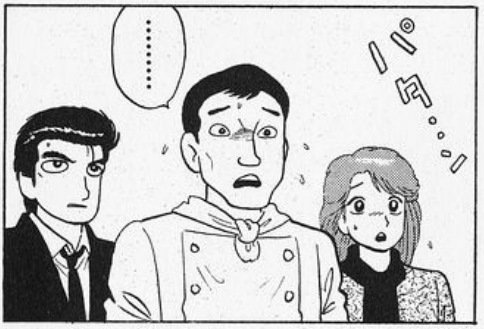
THERE'S NOTHING ELSE MIXED IN...
OH HO... FINELY CHOPPED LONG GREEN ONIONS, CRISPED TO A LOVELY FOX-BROWN.
14
THIS HERE IS SALTED BONITO.
AH HA HA, I SEE NOW...
WHAT A WONDERFULLY INTRICATE CREATION, SO STRANGELY ALLURING TO THE HEART...
THE OIL USED IS LARD... YET THERE'S ANOTHER SCENT WAFTING THROUGH.

DELICIOUS!

THE OTHER DAY, WHEN I CARELESSLY PRESENTED RAW OYSTERS, IT SEEMS I UNDERESTIMATED THE CULINARY SKILLS OF THIS ESTABLISHMENT'S OWNER.
HMM...
AND WITH THE FRAGRANT NOTES OF GREEN ONIONS ADDED, THE WHOLE DISH BECOMES AN AROMATIC SYMPHONY OF COMPLEXITY.
Y-YES! WHEN YOU SAUTÉ THE SALTED BONITO IN HOT OIL, THE FISHY SMELL VANISHES, REVEALING A DISTINCT UMAMI THAT SHINES.
SHIRŌ HAS FOUND HIMSELF A SPLENDID ALLY.
HUH...?
THAT SAID, THE WAY THE DISHES COME TOGETHER IS ALMOST CHILDISHLY SIMPLE FOR ME TO DECIPHER.
LOOKS LIKE I HIT THE NAIL ON THE HEAD.
WHICH LEADS ME TO PONDER THE NEXT STEP: STEAMING.
THE FIRST DISH SERVED IN THE SUMO STABLE WAS GRILLED OYSTERS, FOLLOWED BY SAUTÉED ONES.
I WAS GREETED BY A WAFTING AROMA THAT WAS...
AND JUST A MOMENT AGO, WHEN I WALKED IN,

JUST AS EXPECTED FROM THE CULINARY GENIUS, KAIBARA! JUST THE AROMA ALONE...
CHAMPAGNE-STEAMED, RIGHT? WHAT DO YOU THINK?
HEH HEH... SO, THIS IS THE 'ULTIMATE MENU' THAT'S GOING UP AGAINST THE 'SUPREME MENU.'
YET, EVEN SO, THEY WON'T BE ABLE TO DEFEAT THE 'SUPREME MENU.'
I SEE, THE CHAMPAGNE-STEAMED OYSTERS ARE INDEED DELICIOUS.
WHAT IS IT THAT THE CHAMPAGNE-STEAMED DISH LACKS?
BUT THE GRILLED OYSTERS HAVE A CHARM THAT THE CHAMPAGNE-STEAMED ONES LACK
THIS MORNING'S GRILLED OYSTERS WILL SURELY WIN OVER THE JUDGES.
16
FALSE ADVERTISEMENT...?
PLUS, THE CHAMPAGNE-STEAMED DISH IS LIKE A 'FALSE ADVERTISEMENT' OF SORTS.

THEN, I SUPPOSE THE CHAMPAGNE STEAM DISH MIGHT JUST CUT IT AFTER ALL.
WELL, IF A GOOD NUMBER OF THE JUDGES HAPPEN TO CATCH A COLD ON THE DAY OF THE SHOWDOWN,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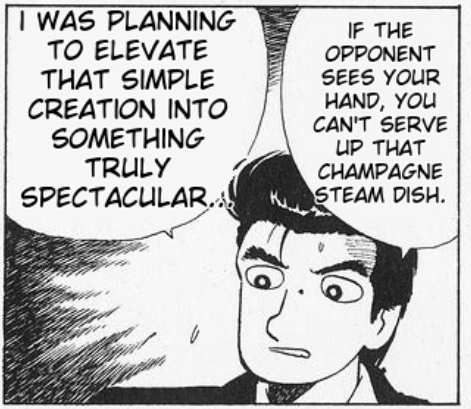
ハクション!

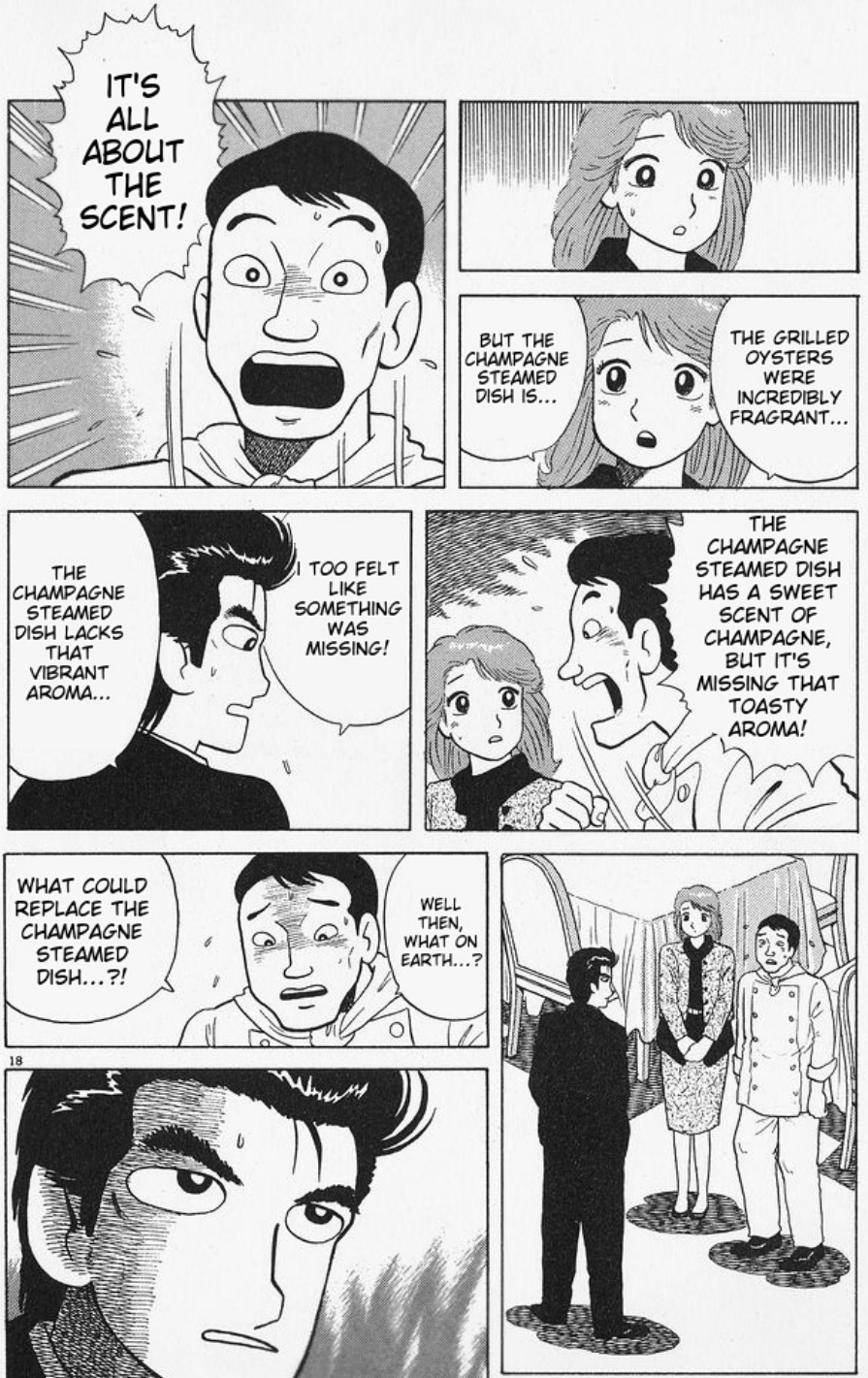
IT WAS GOOD TO SEE YOU, SHIRO-SAMA.

SO, MY CHAMPAGNE STEAMED DISH WON'T STAND A CHANCE?!

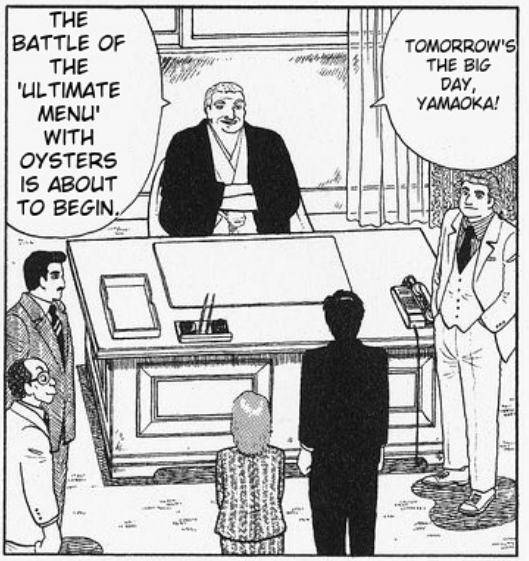
17

BUT TELL ME, WHAT DOES THE GRILLED OYSTER POSSESS THAT THE CHAMPAGNE-STEAMED DISH LACKS?


I WAS PLANNING TO ELEVATE THAT SIMPLE CREATION INTO SOMETHING TRULY SPECTACULAR...
IF THE OPPONENT SEES YOUR HAND, YOU CAN'T SERVE UP THAT CHAMPAGNE STEAM DISH.


IT'S ALL ABOUT THE SCENT!
BUT THE CHAMPAGNE STEAMED DISH IS...
THE GRILLED OYSTERS WERE INCREDIBLY FRAGRANT...
THE CHAMPAGNE STEAMED DISH LACKS THAT VIBRANT AROMA...
I TOO FELT LIKE SOMETHING WAS MISSING!
THE CHAMPAGNE STEAMED DISH HAS A SWEET SCENT OF CHAMPAGNE, BUT IT'S MISSING THAT TOASTY AROMA!
WHAT COULD REPLACE THE CHAMPAGNE STEAMED DISH...?!
WELL THEN, WHAT ON EARTH...?
18

DELICIOUS!



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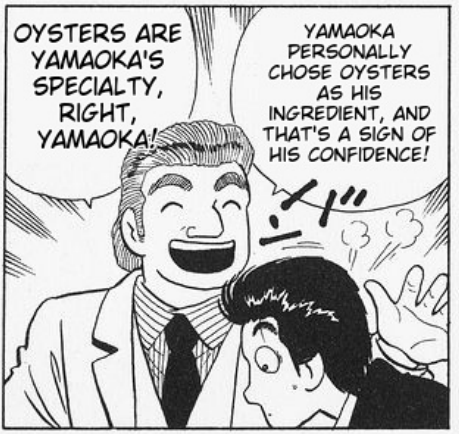
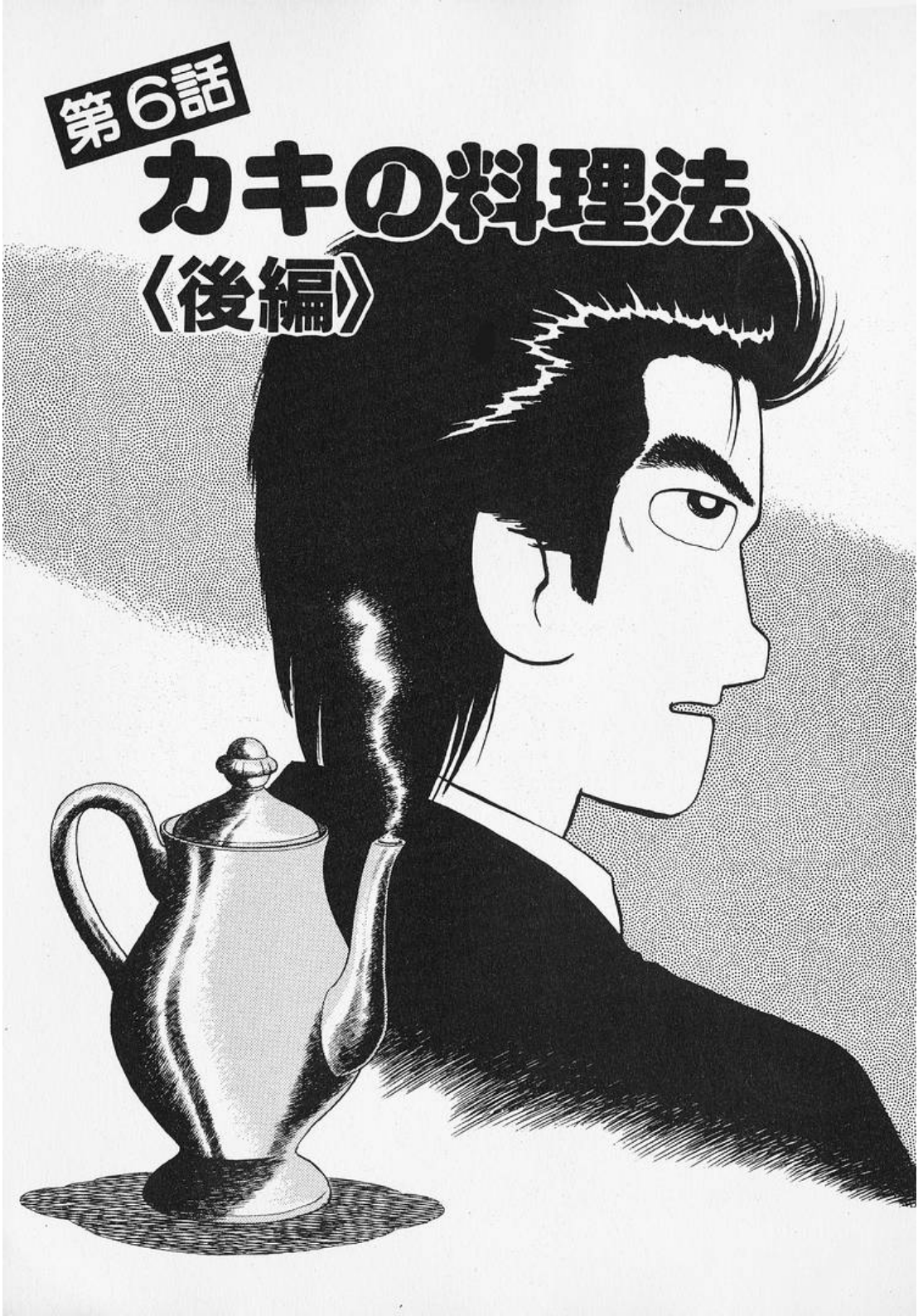
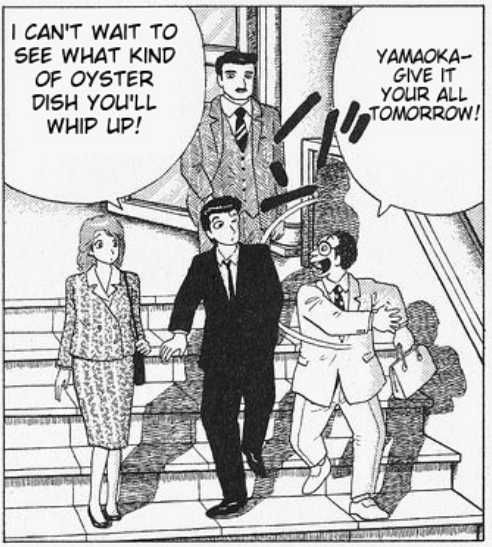


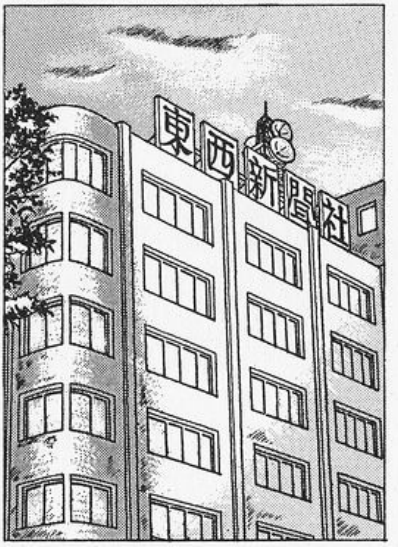
DO YOU UNDERSTAND HOW EMBARRASSING IT WILL BE TO LOSE AGAIN?!
YAM-A-O-KA!
YAMAOKA-SAN...
.....
IT'S ALMOST TOMORROW, AND WE DON'T HAVE A DISH THAT CAN COMPETE WITH THE SUPREME MENU.
WHAT ARE WE GOING TO DO NOW?...

20

第6話
カキの料理法
《後編》




I CAN'T WAIT TO SEE WHAT KIND OF OYSTER DISH YOU'LL WHIP UP!
YAMAOKA- GIVE IT YOUR ALL TOMORROW!


東西新聞社

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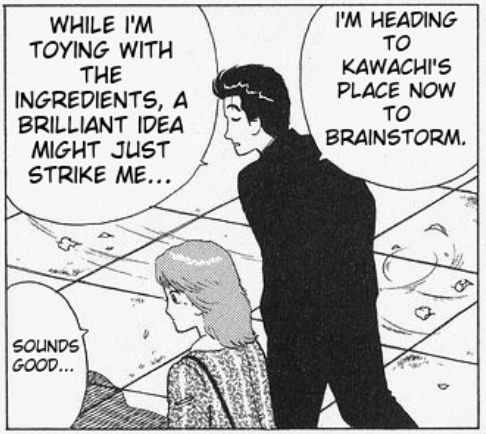
ハア…

BE SURE TO MAKE ME SOME!
ヒソ

2

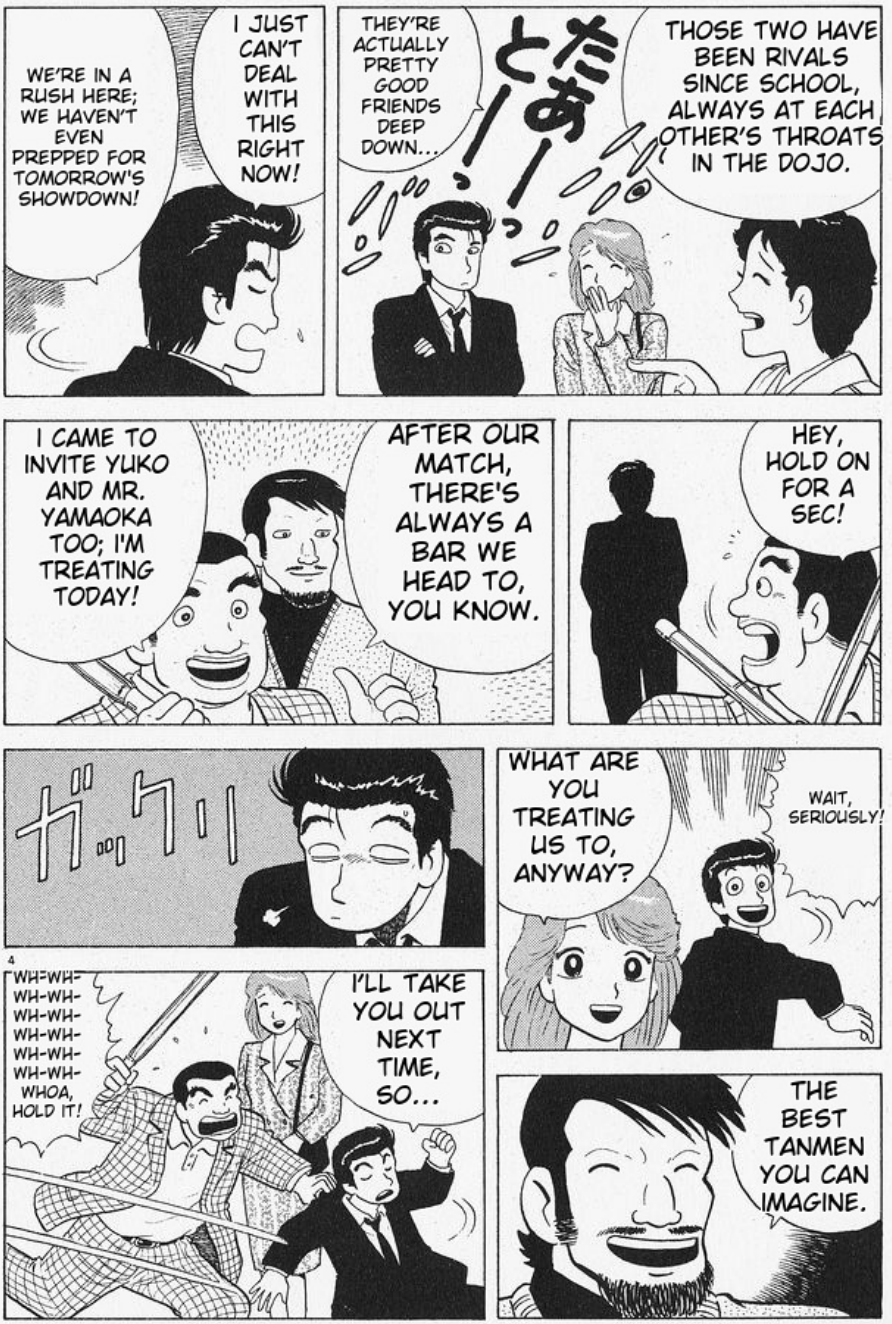

WHILE I'M TOYING WITH THE INGREDIENTS, A BRILLIANT IDEA MIGHT JUST STRIKE ME...
I'M HEADING TO KAWACHI'S PLACE NOW TO BRAINSTORM.
SOUNDS GOOD...

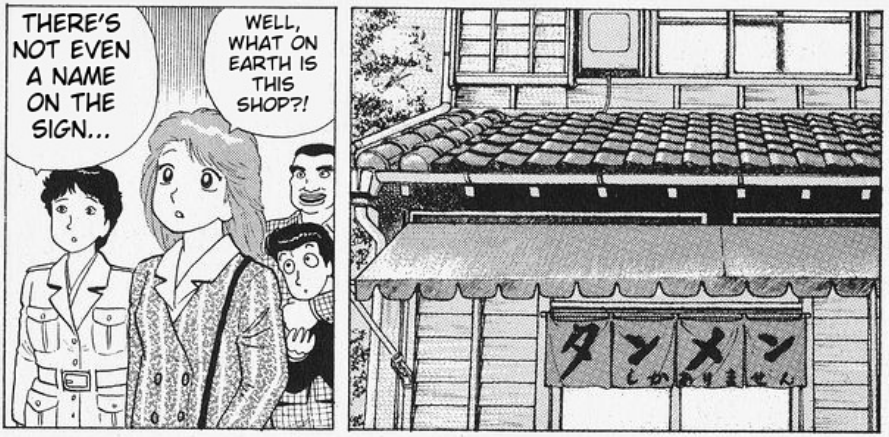
HAVE YOU FIGURED OUT ANY GOOD IDEAS YET?

NNYA...

DELICIOUS!

WHAT'S WRONG?
OH, INSPECTOR NAKAMATSU.
BRING IT ON!
OF COURSE, MY GINZA CENTRAL STATION TOOK HOME THE CHAMPIONSHIP. RIGHT, OISHI...?
HEH HEH HEH, THERE WAS A KENDO TOURNAMENT IN THE PRECINCT, HOSTED BY THE MAIN OFFICE.
WHAT ON EARTH ARE YOU TALKING ABOUT?! WANT TO THROW DOWN RIGHT HERE, RIGHT NOW?!
OH, THAT'S WHAT I'M TALKING ABOUT!
THE IMPORTANT THING IS THAT WE ALL HAD FUN...
TRUE, OUR SHINJUKU SOUTH STATION FELL SHORT IN THE FINALS, BUT...
EVEN THOUGH IT ENDED IN A DRAW DURING OUR EPIC SHOWDOWN, I CLEARLY HAD THE UPPER HAND...
HOLD ON, HOLD ON, WAIT A MOMENT!


I JUST CAN'T DEAL WITH THIS RIGHT NOW!
WE'RE IN A RUSH HERE; WE HAVEN'T EVEN PREPPED FOR TOMORROW'S SHOWDOWN!
THOSE TWO HAVE BEEN RIVALS SINCE SCHOOL, ALWAYS AT EACH OTHER'S THROATS IN THE DOJO.
たあーと！
THEY'RE ACTUALLY PRETTY GOOD FRIENDS DEEP DOWN...
HEY, HOLD ON FOR A SEC!
AFTER OUR MATCH, THERE'S ALWAYS A BAR WE HEAD TO, YOU KNOW.
I CAME TO INVITE YUKO AND MR. YAMAOKA TOO; I'M TREATING TODAY!
ガーン
WAIT, SERIOUSLY!
WHAT ARE YOU TREATING US TO, ANYWAY?
4
I'LL TAKE YOU OUT NEXT TIME, SO...
WH-WH-WH-WH-WH-WH-WH-WH-WH-WH-WHOA, HOLD IT!
THE BEST TANMEN YOU CAN IMAGINE.


THERE'S NOT EVEN A NAME ON THE SIGN...
WELL, WHAT ON EARTH IS THIS SHOP?!
タンメン
しかありません

HEY, COME ON, LET'S DIVE IN!
HEHEHE, RIGHT, OISHI?
ISN'T A PLACE LIKE THIS BOUND TO BE DELICIOUS?
OH MAN, IT REALLY HAS A SMELL!

5

THE TANMEN HERE IS THE BEST IN ALL OF JAPAN!
WE USED TO FREQUENT THIS PLACE BACK IN OUR SCHOOL DAYS.
ザク ザク

はっはっはっ
W-WAIT! THERE'S NO WAY THAT'S HAPPENING!
HOW RUDE TO CALL IT THE BEST IN JAPAN! IF YOU DO, I'LL MAKE YOU LOSE A BIT OF THAT SHINE, NAKAMATSU!
YOU FOOL, IT'S THE BEST IN THE WORLD!
ケラ

6

I CAN'T SERVE GRILLED OYSTERS NOW...
IT POSSESSES A VIBRANT, MOUTHWATERING AROMA, PERFECTLY BRINGING OUT THE DELICIOUSNESS OF THE OYSTERS...
YUZAN HAS COMPLETE CONFIDENCE IN CRAFTING JUST THE RIGHT DISH FOR THAT...

DO YOU THINK YOU CAN PULL SOMETHING OFF BY TOMORROW?
IT'S THAT VIBRANT, MOUTHWATERING AROMA...
WHAT THE GRILLED OYSTER HAS, THAT THE CHAMPAGNE-STEAMED OYSTER DOESN'T...

DELICIOUS!

7

IT SMELLS FANTASTIC.
WOW, WHAT AN INCREDIBLE SMELL!
I CAN'T GET ENOUGH OF THIS!
HEY! IT'S THAT AMAZING SCENT!
THE STEAM IS BILLOWING UP LIKE SMOKE!

ドーーーン!!

YES, HERE YOU GO!

THE VEGGIES ARE PERFECTLY COOKED, SO THEY'RE NICE AND CRISP!
HMM!

じゅわ
MOMO

TIME TO DIVE IN——!!
ぱくぱく

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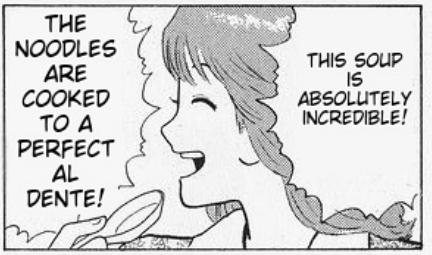
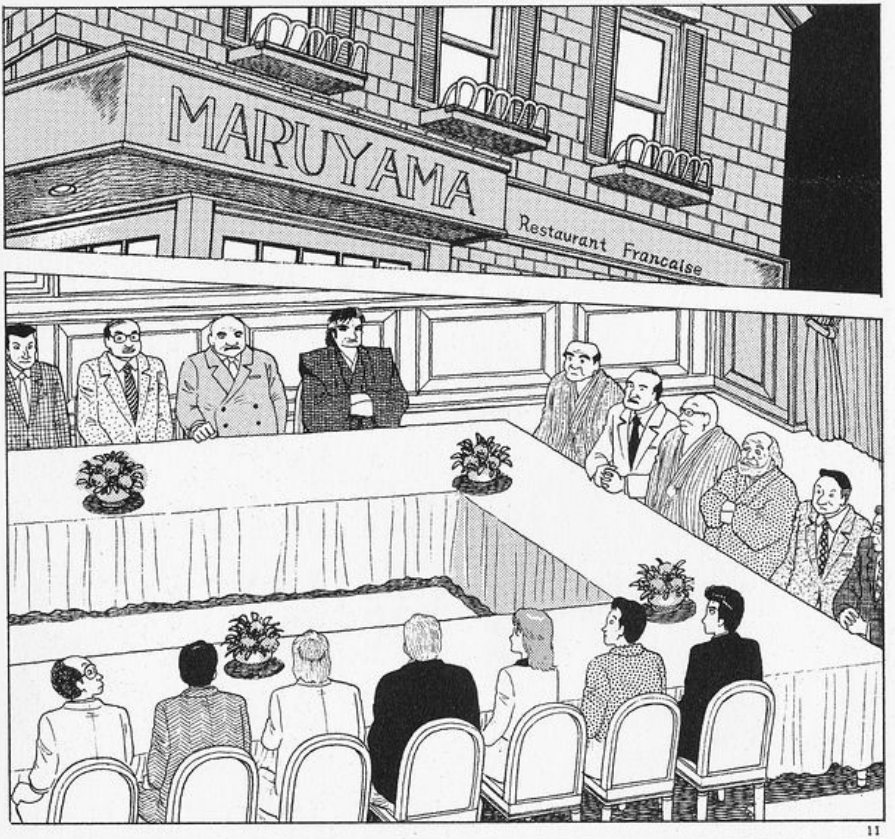

THE NOODLES ARE COOKED TO A PERFECT AL DENTE!
THIS SOUP IS ABSOLUTELY INCREDIBLE!

8

WHY DON'T YOU EAT?
WHAT'S THE MATTER? YOU DON'T LIKE THIS TANMEN?
HEY, WHAT'S UP, YAMAOKA?
びえたあぁ!!
9
DO YOU REALLY HAVE A DISH THAT CAN CHALLENGE KAIBARA YUZAN?!
THANKS TO YOU, OLD MAN!
IT'S THE ULTIMATE OYSTER DISH!
WHAT ARE YOU SHOUTING ABOUT?!

OH WOW, IT'S THE BEST IN THE GALAXY, HUH!
SO DELICIOUS! THIS RAMEN IS THE BEST IN THE GALAXY!
NOT HAVE THOUGHT OF THIS DISH BEFORE!
YEAH! HOW COULD SOMEONE LIKE ME, WHO'S CRAZY FOR CHINESE FOOD,
HEY THERE, BUDDY, YOUR BILL'S ON THE HOUSE!
THIS RAMEN IS, UM...
WELL THEN, OLD MAN, THIS RAMEN IS THE BEST IN THE UNIVERSE!
WHA-WHAT?!
10
DAMN IT! ALRIGHT, FINE! YOU'RE ALL UNDER ARREST!!!!
タンメン
'UM, UH, NNN!
WHEN IT COMES TO THE UNIVERSE, THERE'S NOTHING BIGGER OUT THERE.

DELICIOUS!



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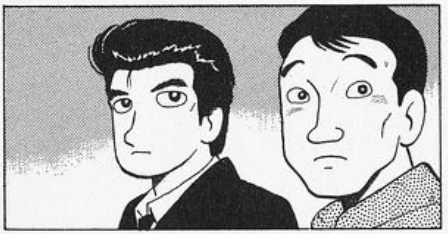
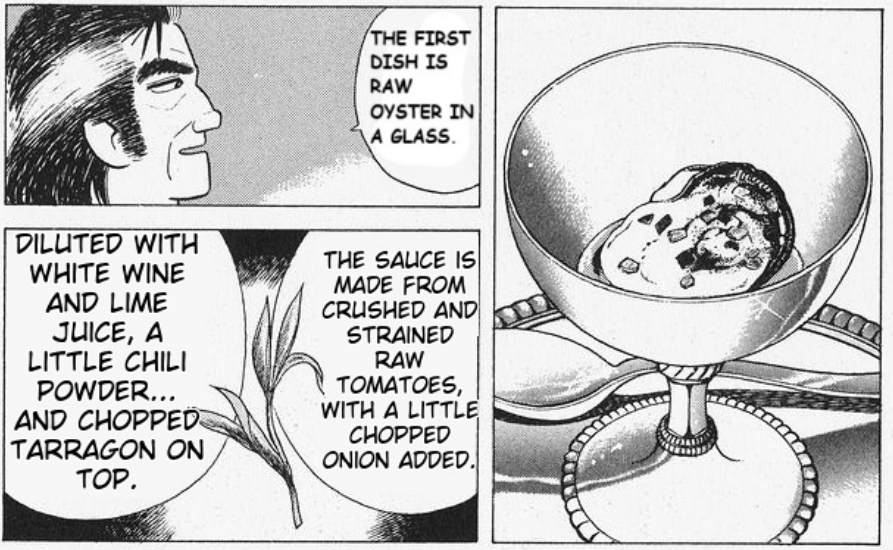



THE FIRST DISH IS RAW OYSTER IN A GLASS.
DILUTED WITH WHITE WINE AND LIME JUICE, A LITTLE CHILI POWDER... AND CHOPPED TARRAGON ON TOP.
THE SAUCE IS MADE FROM CRUSHED AND STRAINED RAW TOMATOES, WITH A LITTLE CHOPPED ONION ADDED.

I SEE... MY RAW OYSTERS AND THESE RAW OYSTERS ARE COMPLETELY DIFFERENT.

I DON'T LIKE RAW OYSTERS BECAUSE THEY'RE FISHY, BUT THIS WAY THEY'RE DELICIOUS!
THIS IS GOOD!

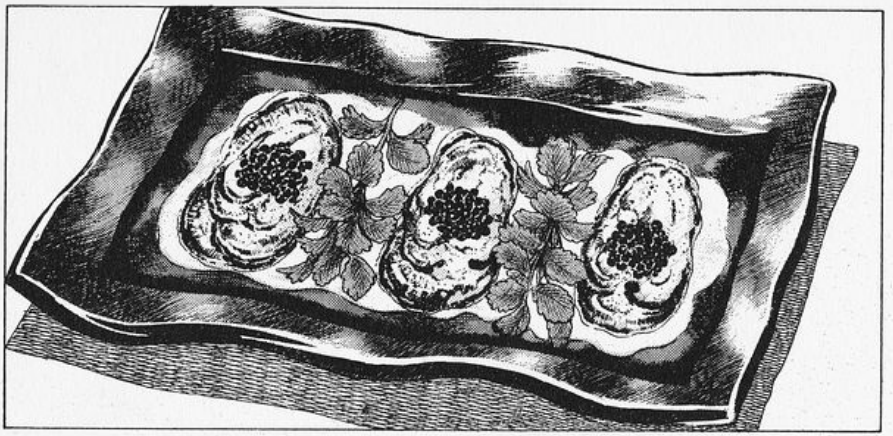
PERHAPS KAIBARA YUZAN DID THIS TO TEACH US HOW TO EAT RAW OYSTERS...

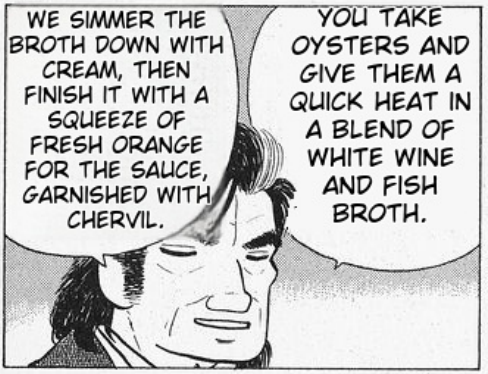
12

HM....

NORMALLY, RAW OYSTERS ARE STRONGLY BITTER AND BRINY...
THANKS TO THIS STRONG BUT CLEAN-FINISHING SAUCE, THE STRONG CHARACTER DISAPPEARS,
LEAVING ONLY THE SWEETNESS OF THE OYSTER MEAT.

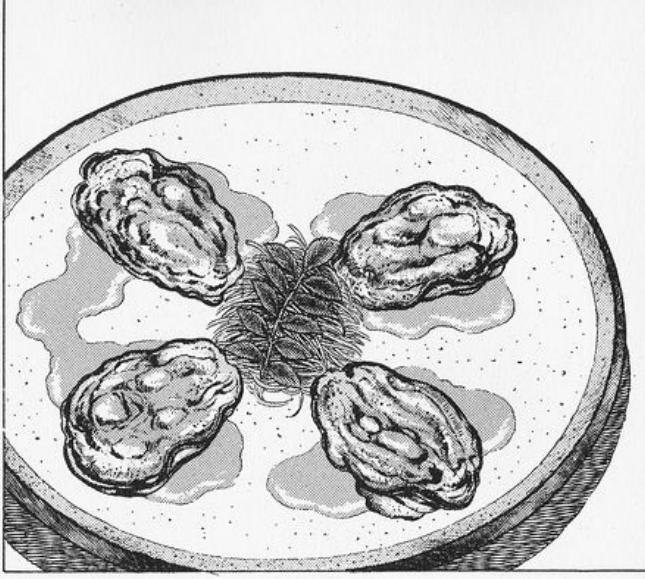
DELICIOUS!





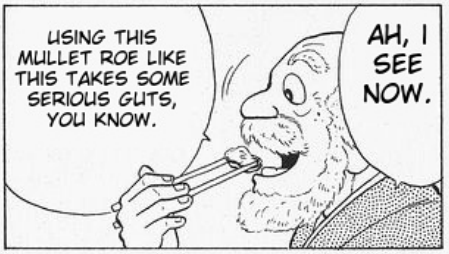
13

THIS GREEN SAUCE IS...
WAIT A MINUTE? THE AROMA IS SIMPLY MAGNIFICENT, BUT...



REMOVING THE OYSTERS FROM THEIR SHELLS, WE REDUCE THE LEFTOVER BROTH, ADDING IN FRESHLY GRATED SANSHO LEAVES TO CRAFT A SUMPTUOUS SAUCE.
THE OYSTERS STAY IN THEIR SHELLS, BRUSHED WITH A DELIGHTFUL MIXTURE OF SAKE AND SOY SAUCE, THEN LIGHTLY KISSED BY THE OVEN'S GENTLE HEAT.

IT'S THE SANSHO LEAVES!


USING THIS MULLET ROE LIKE THIS TAKES SOME SERIOUS GUTS, YOU KNOW.
AH, I SEE NOW.

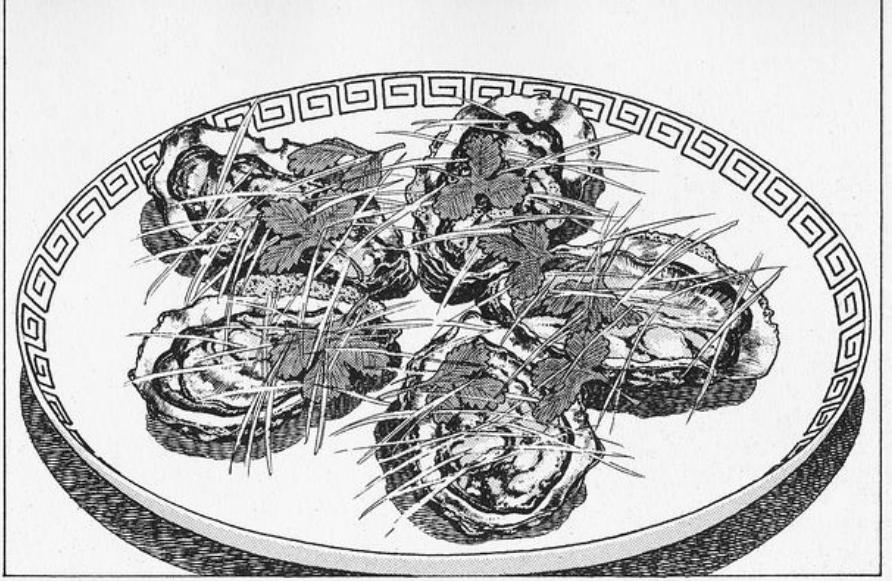
NEXT, WE DRIZZLE A SAUCE INFUSED WITH THE FRAGRANT NOTES OF SANSHO OVER THE TOP.
ON THE SUCCULENT OYSTERS, WE SPRINKLE A DELICATE DUST OF DRIED MULLET ROE, TOASTED AND GROUND IN A MORTAR, BEFORE PLATING THEM WITH ELEGANCE.

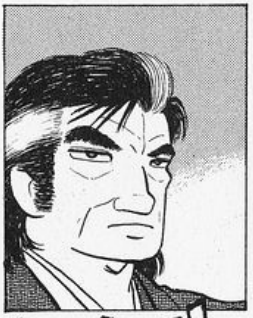
14

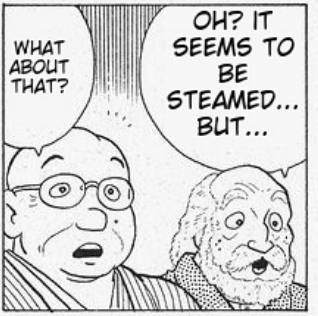
BUT OH, THE WAY IT ENHANCES THE FLAVOR OF THE OYSTERS IS ABSOLUTELY DIVINE.

DELICIOUS!

RAW OYSTERS, BAKED OYSTERS, GRILLED OYSTERS—EACH DISH SHOWCASES THEIR UNIQUE QUALITIES SPLENDIDLY.
NO, I WAS ABSOLUTELY ENCHANTED; IT'S THE EPITOME OF REFINEMENT!
MY GRILLED OYSTERS CAN'T HOLD A CANDLE TO THIS...
ALRIGHT, IT'S FINALLY OUR TURN!
I HOPE SO.
YAMAOKA MUST HAVE SOME TRICKS UP HIS SLEEVE...
NEXT, I'D LIKE TO TRY THE 'ULTIMATE MENU,' PLEASE.
THE 'SUPREME MENU' HAS COME TO A CLOSE.







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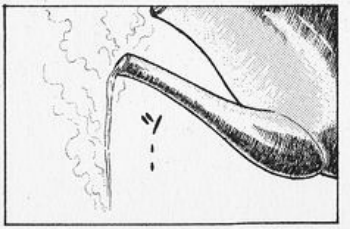
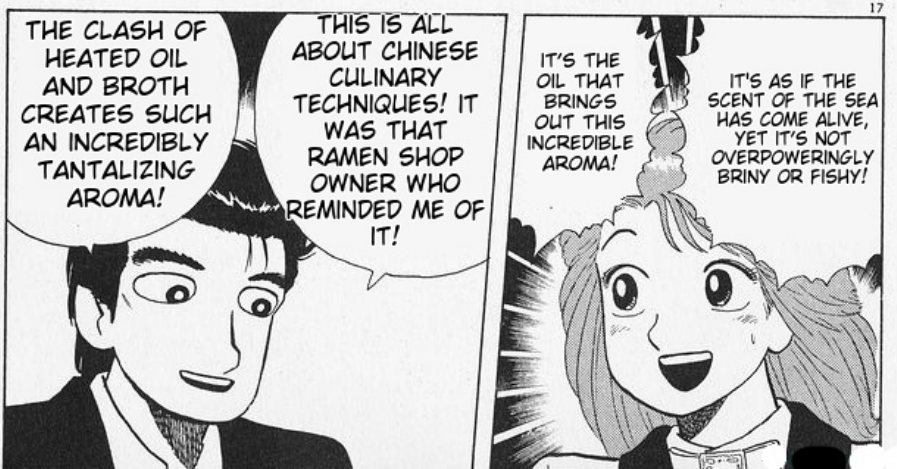


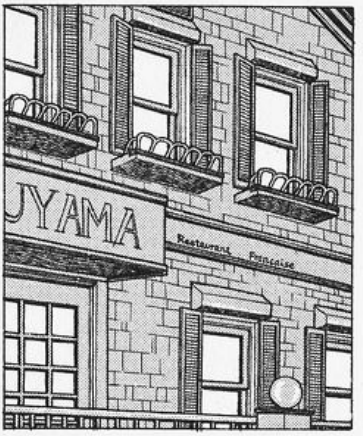
DELICIOUS!

BEFORE PLACING THE OYSTERS IN THE STEAMER,
SPRINKLE THEM WITH A MIX OF SOY SAUCE AND SHAOXING WINE, THEN TOP WITH FINELY SLICED GREEN ONIONS AND CILANTRO.
AH, THAT'S THE OIL! IT'S THE HOT OIL THAT BRINGS IT TO LIFE!
OH WOW!
COULD IT BE THAT OYSTERS ARE SUCH BEAUTIFULLY FRAGRANT TREASURES?
THIS IS DELICIOUS!
HMM, WHAT A REFRESHING FRAGRANCE!
BUT BE CAREFUL! THE OIL IS BLAZING HOT, SO IF YOU OVER-STEAM THE OYSTERS, THEY'LL BECOME TOUGH.
JUST GIVE IT A QUICK STEAM, THEN DRIZZLE IT WITH PIPING HOT PEANUT OIL.
DON'T FORGET TO SIP THE REMAINING BROTH FROM THE SHELL!


THE CLASH OF HEATED OIL AND BROTH CREATES SUCH AN INCREDIBLY TANTALIZING AROMA!
THIS IS ALL ABOUT CHINESE CULINARY TECHNIQUES! IT WAS THAT RAMEN SHOP OWNER WHO REMINDED ME OF IT!
IT'S THE OIL THAT BRINGS OUT THIS INCREDIBLE AROMA!
IT'S AS IF THE SCENT OF THE SEA HAS COME ALIVE, YET IT'S NOT OVERPOWERINGLY BRINY OR FISHY!

UGH...
THE 'ULTIMATE MENU' DOES HAVE ITS ROUGH EDGES, WHICH IS A BIT OF A DRAWBACK.
THE 'SUPREME MENU' IS UNDENIABLY REFINED AND EPITOMIZES ELEGANCE, TRULY A MASTERPIECE.
HOORAY!
WE'VE WON!
YAMAOKA, YOU DID IT!
THIS EXHILARATING QUALITY IS SOMETHING THE 'SUPREME MENU' JUST DOESN'T POSSESS!
HOWEVER, WHEN IT COMES TO AROMA AND FLAVOR, THE 'ULTIMATE MENU' IS SIMPLY ELECTRIFYING!
THIS TIME, WE'RE CHOOSING EXCITEMENT OVER REFINEMENT, DECLARING VICTORY FOR THE 'ULTIMATE MENU'!

DELICIOUS!



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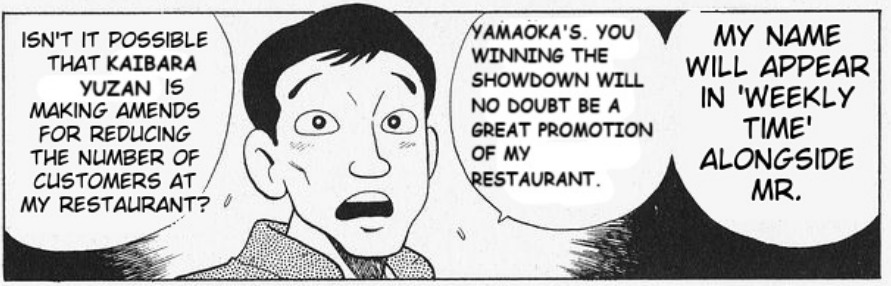
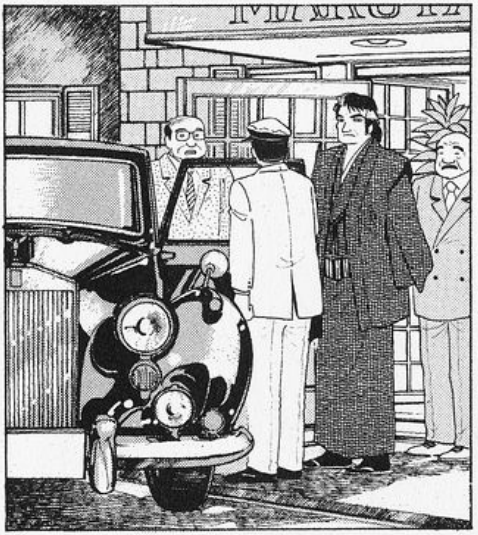
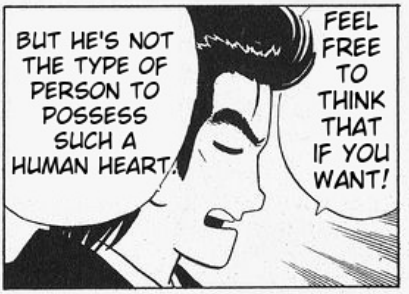
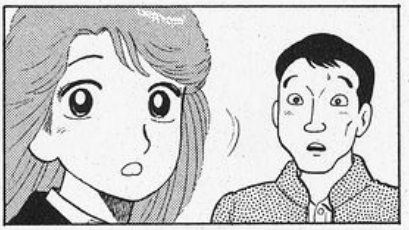
WHEN HE CLAIMED THE CHAMPAGNE STEAM DISH WAS MISLEADING, WASN'T IT A HINT TO PONDER TRUE STEAMED CUISINE? AT THE SAME TIME, HE ALLUDED TO THE IRRESISTIBLE ALLURE OF A DISH DEFINED BY ITS VIBRANT FRAGRANCE...


ISN'T IT POSSIBLE THAT KAIBARA YUZAN IS MAKING AMENDS FOR REDUCING THE NUMBER OF CUSTOMERS AT MY RESTAURANT?
YAMAOKA'S. YOU WINNING THE SHOWDOWN WILL NO DOUBT BE A GREAT PROMOTION OF MY RESTAURANT.
MY NAME WILL APPEAR IN 'WEEKLY TIME' ALONGSIDE MR.




BUT HE'S NOT THE TYPE OF PERSON TO POSSESS SUCH A HUMAN HEART.
FEEL FREE TO THINK THAT IF YOU WANT!



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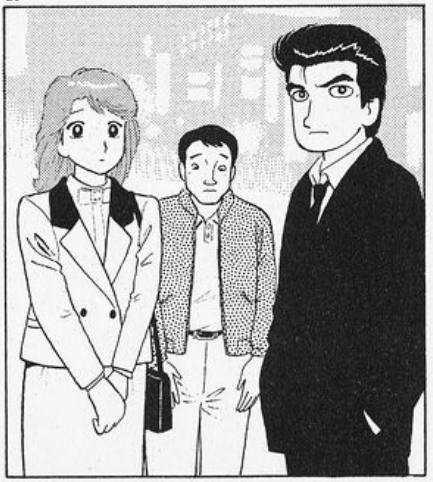
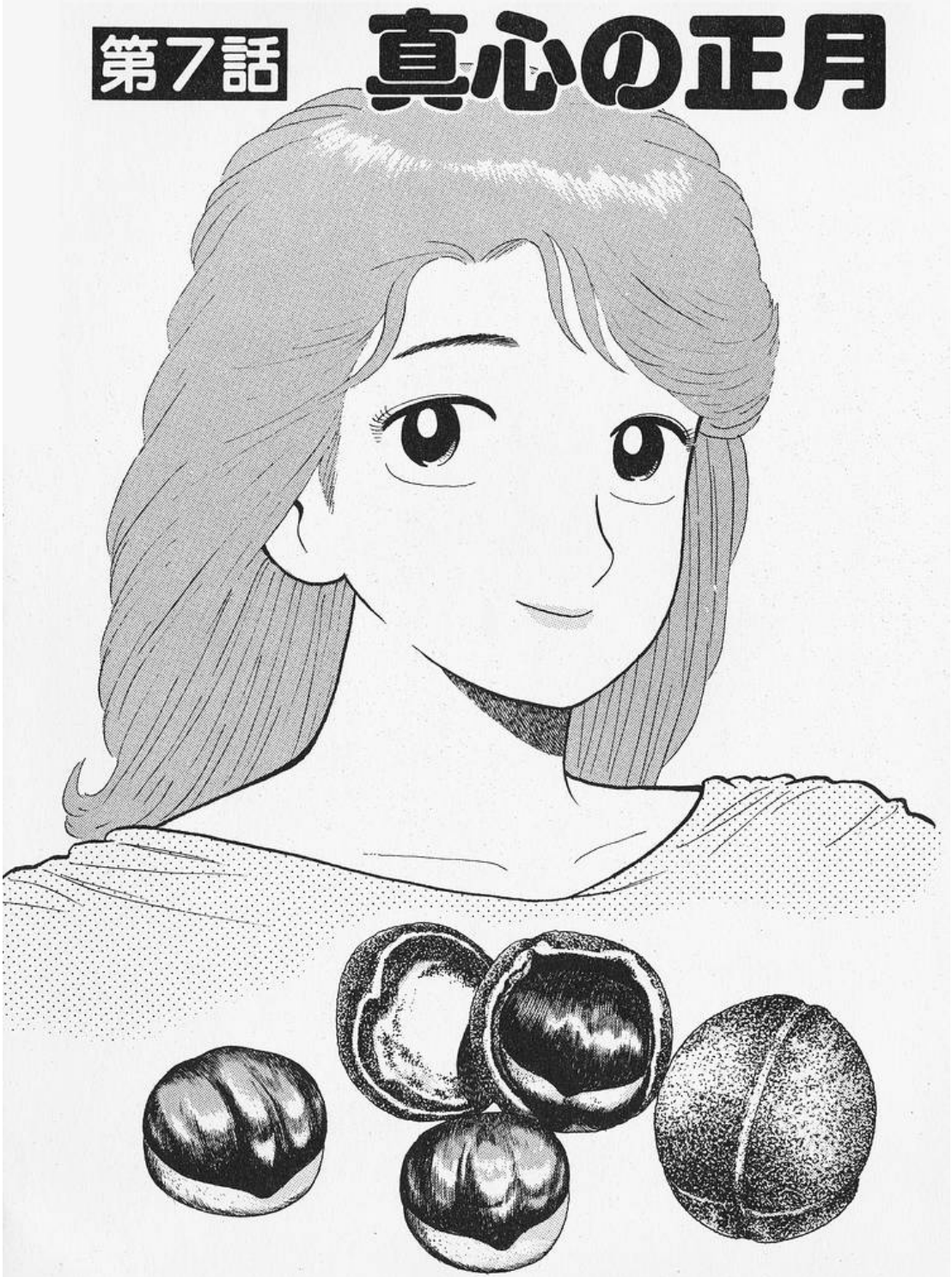


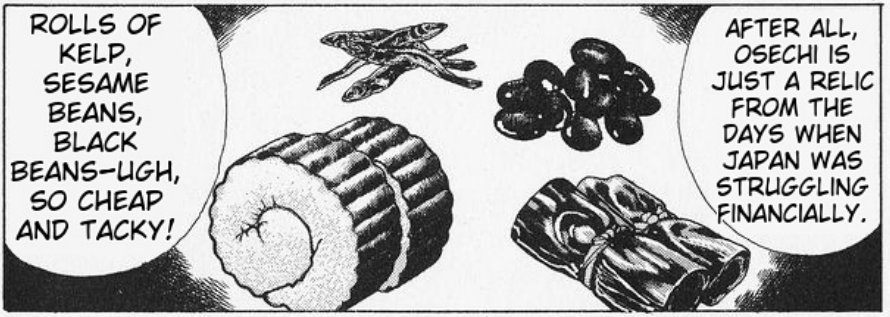
第7話 真心の正月



I SIMPLY CAN'T MISS THIS OSECHI COOKING COMPETITION!
WOW! I'M SO GLAD YOU COULD MAKE IT!
NEW GINZA
ALL THE TOP-NOTCH RESTAURANTS FROM TOKYO ARE GATHERED HERE!
わはは
COME ON, DON'T BE SO STIFF ABOUT IT.
OSECHI IS MEANT TO BE MADE AT HOME TO REALLY CAPTURE THE NEW YEAR'S SPIRIT...
BUT THESE DAYS, IT'S ALL THE RAGE TO BUY FROM FANCY RESTAURANTS, ISN'T IT?
2
A DAZZLING ARRAY OF COLORFUL OSECHI DISHES IS LAID OUT, MAKING IT HARD TO CHOOSE!
NOW, LET'S TAKE A LOOK AT THE OSECHI FROM THE RENOWNED RESTAURANT 'KINRANRO'.

DELICIOUSNESS 20

3



WHEN I INDULGED IN LUXURY DURING MY LEAN YEARS, I FELT THE STING OF KARMA BITE BACK,
BUT NOW THAT I'M THRIVING, AVOIDING LUXURY WOULD SURELY BRING MISFORTUNE.
JAPAN HAS BLOSSOMED INTO ONE OF THE RICHEST COUNTRIES IN THE WORLD.
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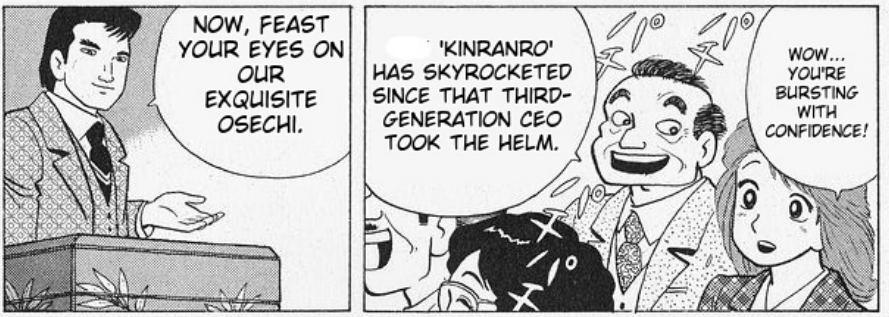
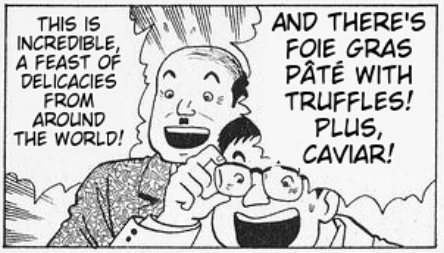
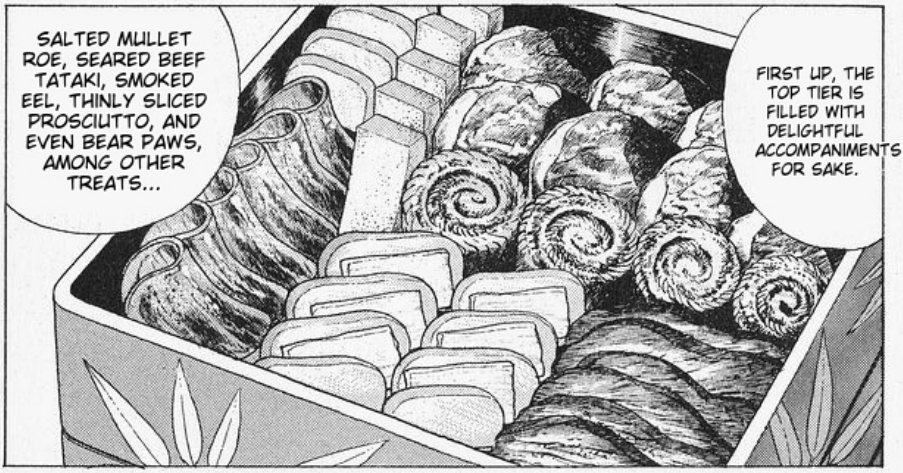

NOW, FEAST YOUR EYES ON OUR EXQUISITE OSECHI.
'KINRANRO' HAS SKYROCKETED SINCE THAT THIRD-GENERATION CEO TOOK THE HELM.
WOW... YOU'RE BURSTING WITH CONFIDENCE!

DELICIOUSNESS 20





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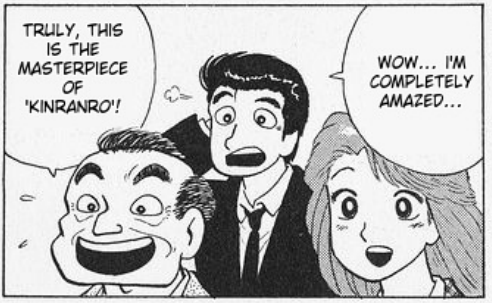


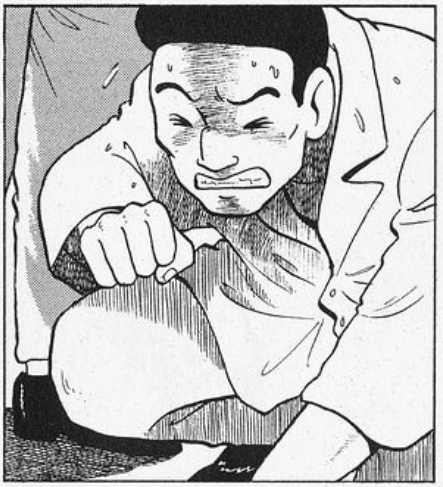
203 *TL NOTE: BEAR PAWS, WHILE NOT A COMMON DELICACY, CAN BE FOUND IN CERTAIN EXOTIC MEAT RESTAURANTS OR MARKETS IN JAPAN. HE DOESN'T MEAN "BEARCLAWS", THE PASTRY DESSERT THAT WE MIGHT BE MORE FAMILIAR WITH HERE IN THE WEST.

EVEN IF IT COMES AT A PRICE, I WANT IT TO BE SPLENDIDLY EXTRAVAGANT!
AFTER ALL, IT'S A FESTIVE NEW YEAR!
IT'S 300,000 YEN.
THESE DISHES ARE ABSOLUTELY MARVELOUS! HOW MUCH DO THEY ALL COST?
THAT'S A DREAM BEYOND OUR REACH...
OH? IS THAT MR. OKABOSHI...?
倉
NEXT, WE'LL BE VISITING OUR NEIGHBOR, 'FUKAKURA'.
深倉
6
IT'S IMPORTANT TO SPRINKLE IN NEW IDEAS, BUT WE MUSTN'T STRAY FROM THE ESSENCE OF THE JAPANESE NEW YEAR.
YES, IT'S ALL ABOUT UPHOLDING TRADITION.
WHAT ARE THE UNIQUE FEATURES OF YOUR OSECHI?
OUR PRESIDENT, MR. FUKAKURA, WILL EXPLAIN.

DELICIOUSNESS 20

IS THAT REALLY TRUE?!
FIRST AND FOREMOST, IF THE FOOD DOESN'T BRING JOY TO THOSE WHO EAT IT, WHAT'S THE POINT AT ALL?
OUR OSECHI BRINGS JOY TO EVERYONE, YOU KNOW!
WHICH IS MORE APPEALING, THE OSECHI FROM 'KINRANRO' OR FROM 'FUKAKURA'?
ALLOW ME TO ASK OUR CUSTOMERS.
.....
IF THE BUDGET ALLOWS, I ABSOLUTELY WANT TO BUY THE OSECHI FROM 'KINRANRO'!
'KINRANRO'!
8
SURE, IT SOUNDS ALL NOBLE TO UPHOLD TRADITION, BUT,
ISN'T IT JUST THAT YOU'RE OBLIVIOUS TO WHAT CUSTOMERS ARE CRAVING RIGHT NOW?!
AND THAT'S WHY YOUR TINY, OLD-FASHIONED SHOP IS STRUGGLING!

WELL... LET'S MOVE ON TO THE NEXT SHOP.
HOW RUDE!



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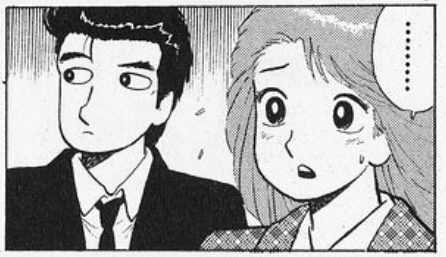
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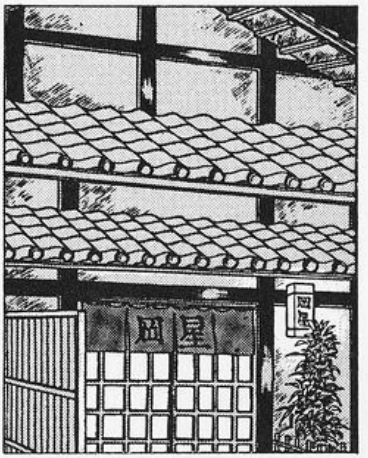
WE WERE CLASSMATES BACK IN MIDDLE SCHOOL.
WHOA! SO YOU'RE FRIENDS WITH THE PRESIDENT OF 'FUKAKURA'? THAT'S AMAZING!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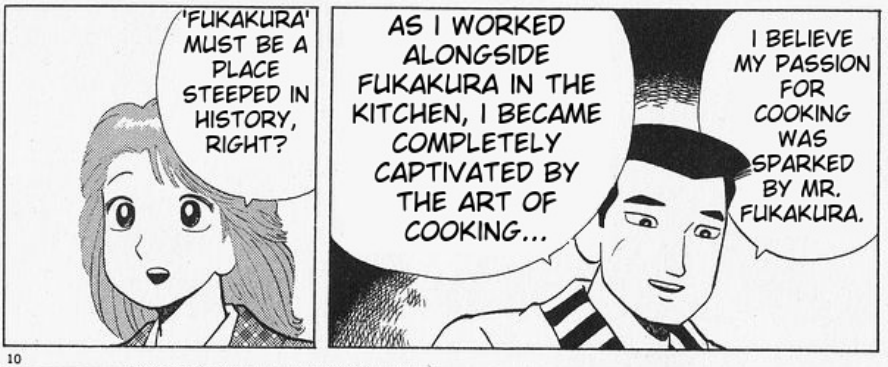
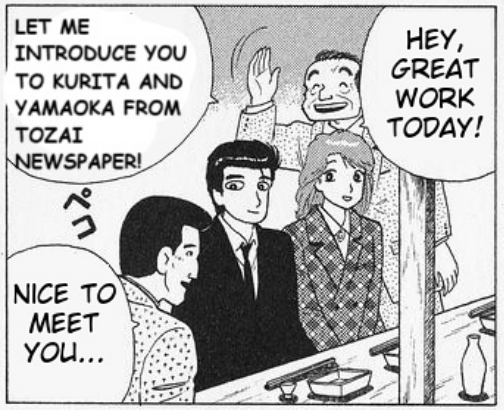

'FUKAKURA' MUST BE A PLACE STEEPED IN HISTORY, RIGHT?
AS I WORKED ALONGSIDE FUKAKURA IN THE KITCHEN, I BECAME COMPLETELY CAPTIVATED BY THE ART OF COOKING...
I BELIEVE MY PASSION FOR COOKING WAS SPARKED BY MR. FUKAKURA.

10

IT MOVED TO TOKYO AT THE BEGINNING OF THE TAISHO ERA.
YES, IT ORIGINALLY STARTED AS A SHOP THAT'S BEEN AROUND FOR OVER TEN GENERATIONS IN KYOTO.

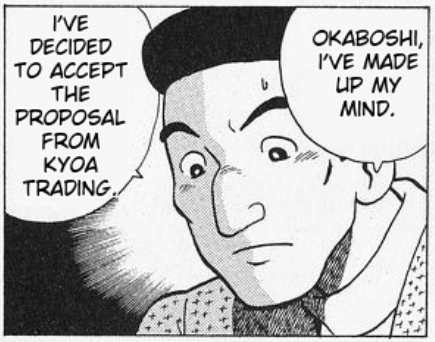
THE FIRST AND SECOND GENERATIONS OF 'KINRANRO' HAD QUITE THE DISCERNING EYE, IT SEEMS.
IF I REMEMBER CORRECTLY, THE FIRST GENERATION OF 'KINRANRO' WAS A CHEF AT 'FUKAKURA', RIGHT?

THE SHOP STARTED BY THE FORMER SERVANT HAS OUTGROWN THE ORIGINAL, AND TO BE BERATED LIKE THAT IN FRONT OF SO MANY PEOPLE...
I BET MR. FUKAKURA IS FEELING PRETTY FRUSTRATED.


LET ME INTRODUCE YOU TO KURITA AND YAMAOKA FROM TOZAI NEWSPAPER!
HEY, GREAT WORK TODAY!
コト
NICE TO MEET YOU...

COULD I HAVE A DRINK?

ABSOLUTELY!


I'VE DECIDED TO ACCEPT THE PROPOSAL FROM KYOA TRADING.
OKABOSHI, I'VE MADE UP MY MIND.

BISU

JUST LOOK AT THE RESULTS!
I'VE POURED MY HEART AND SOUL INTO PRESERVING OUR SHOP'S TRADITIONS.
I'VE BEEN BARELY KEEPING THIS LITTLE SHOP ALIVE SINCE I FIRST CAME TO TOKYO.

WHAT?! YOU WANT TO TURN 'FUKAKURA' INTO A CHAIN RESTAURANT?!

11

WHY?!
A CHAIN RESTAURANT?! FOR A PLACE WITH SUCH A RICH HISTORY?!

I'M JUST FRUSTRATED!
I'M NOT ONE TO FEEL JEALOUSY!
FUKAKURA, THIS ISN'T LIKE YOU- ARE YOU FEELING JEALOUS OF 'KINRANRO'?
COMPARED TO THAT, 'KINRANRO' IS...
THE PHILOSOPHY ABOUT CUISINE THAT YOU AND I HAVE BUILT TOGETHER...
IS MONEY AND POWER REALLY THAT IMPORTANT?
BUT IF I PARTNER WITH KYOUA TRADING, I CAN BECOME A CO-OWNER OF A JAPANESE RESTAURANT CHAIN AND GAIN BOTH WEALTH AND POWER...
IT'S BECAUSE I LACK THE STRENGTH THAT I LET THOSE WORDS FROM KANEKI GET TO ME.
12
GOOD-BYE.
I'VE MADE UP MY MIND. I CAME HERE TODAY TO TELL YOU THAT.
HEY, FUKAKURA!?

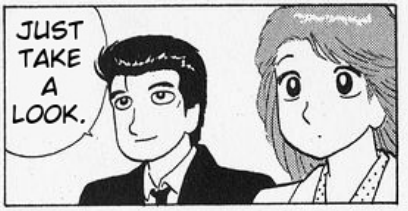
...IT SEEMS IT WAS A MISTAKE TO HAVE FUKURA-SAN PARTICIPATE IN OUR EVENT...
IT'S A WORLD COMPLETELY DETACHED FROM HEARTFELT COOKING...
CHAIN EXPANSION IS JUST A BUSINESS FOR MAKING MONEY, YOU KNOW...
I WANT TO LEND A HAND FOR THOSE TWO, DON'T YOU?!
WAIT, WAIT!
ガルルルル"
IT'S TRUE! THEY INVITE SUCH INNOCENT PEOPLE TO AN EVENT FOCUSED SOLELY ON PROFIT!!
13
UGH! SERIOUSLY!
SO? HOW CAN I ROLL UP MY SLEEVES AND HELP OUT?
ANYWAY, LET'S MAKE IT HAPPEN!
TE-!!

穂月
THANKS TO EACH AND EVERY ONE OF YOU, THE NEW YEAR'S CUISINE FESTIVAL WRAPPED UP WITH RESOUNDING SUCCESS...
NEW GINZA
NEW GINZA
PLEASE TAKE YOUR TIME AND SAVOR EVERY BITE!
TODAY, I WOULD LIKE TO EXTEND A HEARTFELT THANKS TO ALL OF YOU WHO HAVE SET UP YOUR STALLS HERE.
14
!
FURTHERMORE, TODAY'S DISHES HAVE BEEN CRAFTED BY THE MASTER OF GINZA'S RENOWNED 'OKABOSHI'.

DELICIOUSNESS 20

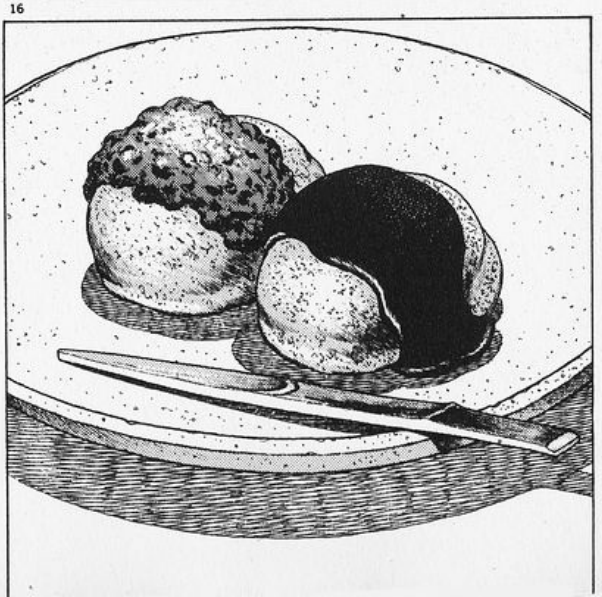
IT SEEMS LIKE OKABOSHI-SAN IS TRULY GIVING IT THEIR ALL...
FUKAKURA-SAN HAS BEEN SAVORING OKABOSHI-SAN'S DISHES WITH AN INTENSITY THAT COULD RIVAL A SAMURAI!

BUT WILL THIS REALLY LEAD TO ANYTHING USEFUL?

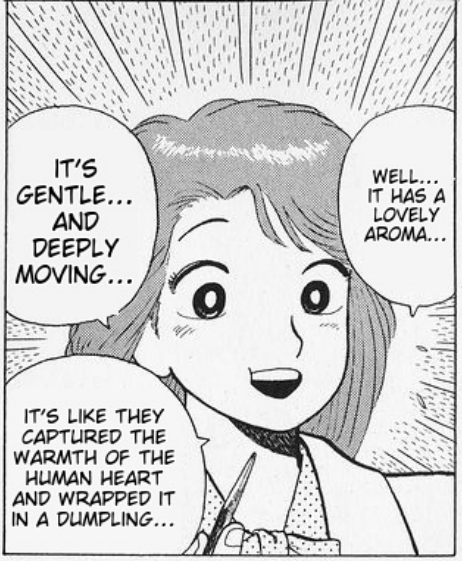

JUST TAKE A LOOK.

A COMPANY MUST CONTINUALLY GROW IN SCALE, OR IT RISKS CRUMBLING INTO DUST.
A HIGH-END RESTAURANT IS A BUSINESS TOO, YOU KNOW.

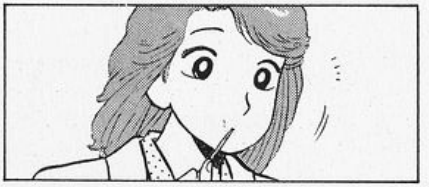
16

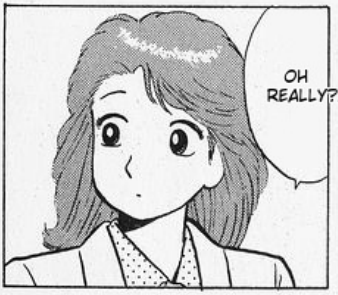


AH, IT'S THE FINISHING DESSERT!
AND JUST LIKE THAT, THE MEAL IS DRAWING TO A CLOSE...


IT'S GENTLE... AND DEEPLY MOVING...
WELL... IT HAS A LOVELY AROMA...
IT'S LIKE THEY CAPTURED THE WARMTH OF THE HUMAN HEART AND WRAPPED IT IN A DUMPLING...

COME ON, JUST GIVE IT A TRY.
WHAT IS THIS?




OH REALLY?...

IT SOUNDS SIMPLE WHEN YOU SAY IT LIKE THAT, BUT IN REALITY, IT'S A MONUMENTAL TASK.
THIS IS BUCKWHEAT DUMPLING, MADE WITH BUCKWHEAT NUTS AND GLUTINOUS RICE.

I SWEAR, IT'S SO FRUSTRATING! JUST WHEN I THOUGHT I WAS DONE WITH ALL THE COUNTRY-STYLE DISHES, THEY HIT ME WITH THIS BUCKWHEAT DUMPLING AT THE END!
NO WAY, THIS CAN'T BE REAL! WHY DOES IT HAVE TO BE SO UNREFINED?

.....

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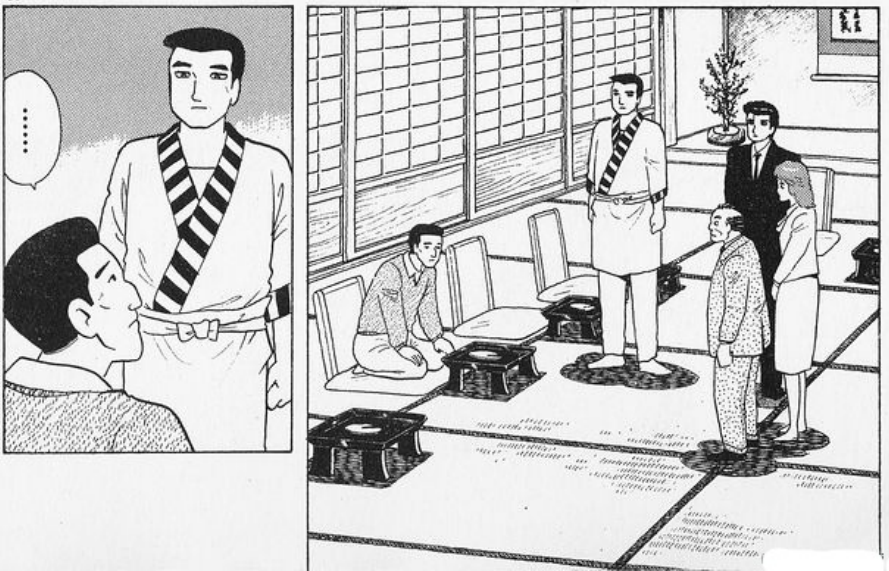
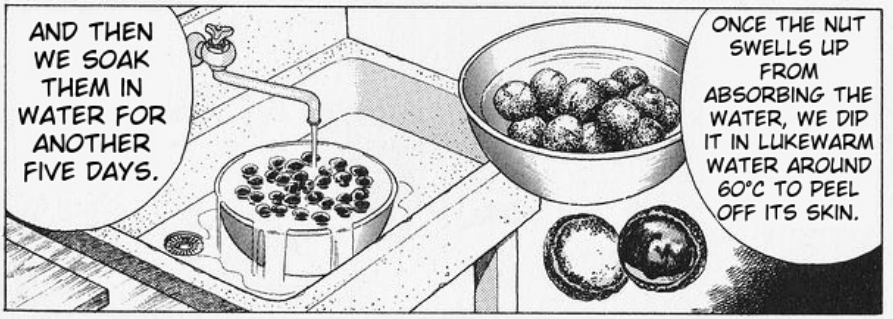
WHAT?!
YOU COULD NEVER TURN FOOD INTO A BUSINESS..."
IF YOU LACK THE SHARP SENSITIVITY TO TRULY APPRECIATE THE FLAVORS OF OKABOSHI'S CUISINE,
HMPH! YOU PATHETIC EXCUSE FOR A CHEF!
FROM NOW ON, I'LL NEVER FEEL MISERABLE COMPARING MYSELF TO YOU AGAIN.
I'VE LEARNED A VALUABLE LESSON TODAY.
WHAT THE HECK?

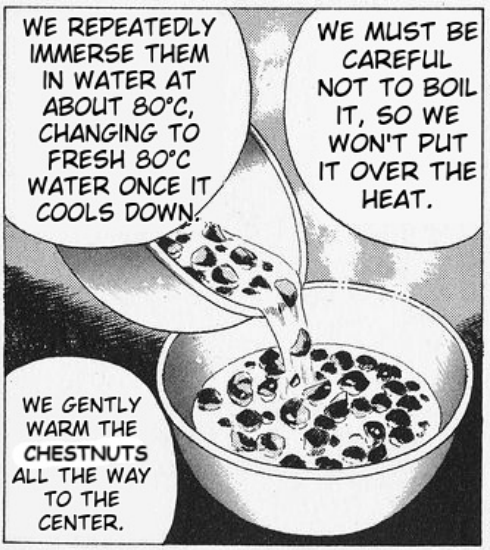

.....

TO MAKE TOCHIMOCHI, WE START BY SOAKING THE NUTS IN WATER FOR TWO OR THREE DAYS.
THE HARVESTED CHESTNUTS ARE DRIED AND STORED AWAY FOR LATER.

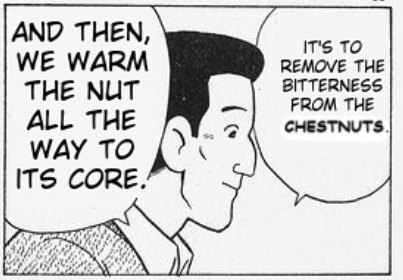
DO YOU KNOW HOW TO MAKE TOCHIMOCHI?

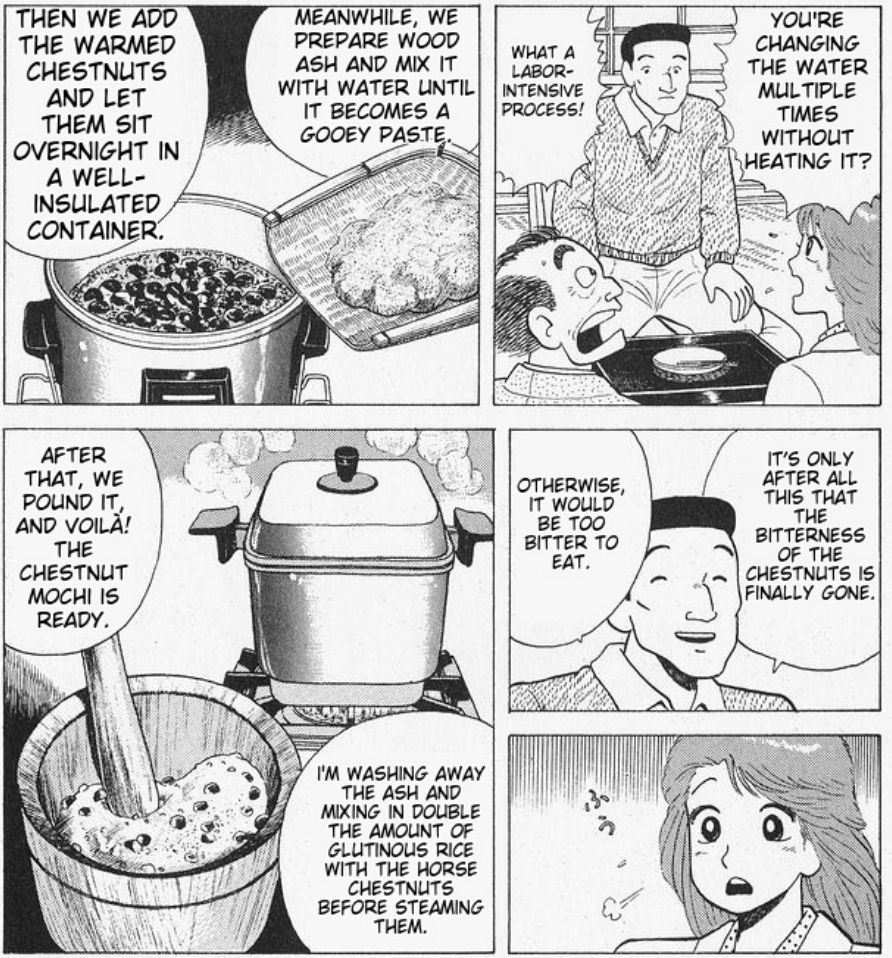
I DON'T KNOW...


AND THEN WE SOAK THEM IN WATER FOR ANOTHER FIVE DAYS.
ONCE THE NUT SWELLS UP FROM ABSORBING THE WATER, WE DIP IT IN LUKEWARM WATER AROUND 60°C TO PEEL OFF ITS SKIN.


WE REPEATEDLY IMMERSE THEM IN WATER AT ABOUT 80°C, CHANGING TO FRESH 80°C WATER ONCE IT COOLS DOWN.
WE MUST BE CAREFUL NOT TO BOIL IT, SO WE WON'T PUT IT OVER THE HEAT.
WE GENTLY WARM THE CHESTNUTS ALL THE WAY TO THE CENTER.

FIRST, WE SOAK IT IN WATER FOR TWO OR THREE DAYS, AND THEN WE LET IT SIT FOR ANOTHER FIVE DAYS?


AND THEN, WE WARM THE NUT ALL THE WAY TO ITS CORE.
IT'S TO REMOVE THE BITTERNESS FROM THE CHESTNUTS.


THEN WE ADD THE WARMED CHESTNUTS AND LET THEM SIT OVERNIGHT IN A WELL-INSULATED CONTAINER.
MEANWHILE, WE PREPARE WOOD ASH AND MIX IT WITH WATER UNTIL IT BECOMES A GOOEY PASTE.
WHAT A LABOR-INTENSIVE PROCESS!
YOU'RE CHANGING THE WATER MULTIPLE TIMES WITHOUT HEATING IT?
AFTER THAT, WE POUND IT, AND VOILÀ! THE CHESTNUT MOCHI IS READY.
I'M WASHING AWAY THE ASH AND MIXING IN DOUBLE THE AMOUNT OF GLUTINOUS RICE WITH THE HORSE CHESTNUTS BEFORE STEAMING THEM.
OTHERWISE, IT WOULD BE TOO BITTER TO EAT.
IT'S ONLY AFTER ALL THIS THAT THE BITTERNESS OF THE CHESTNUTS IS FINALLY GONE.
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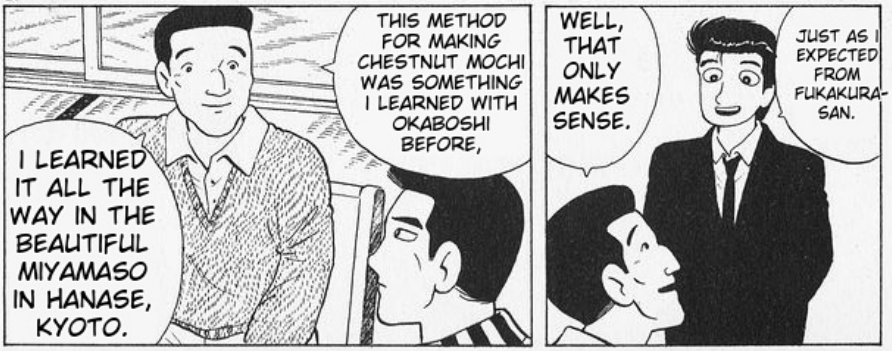
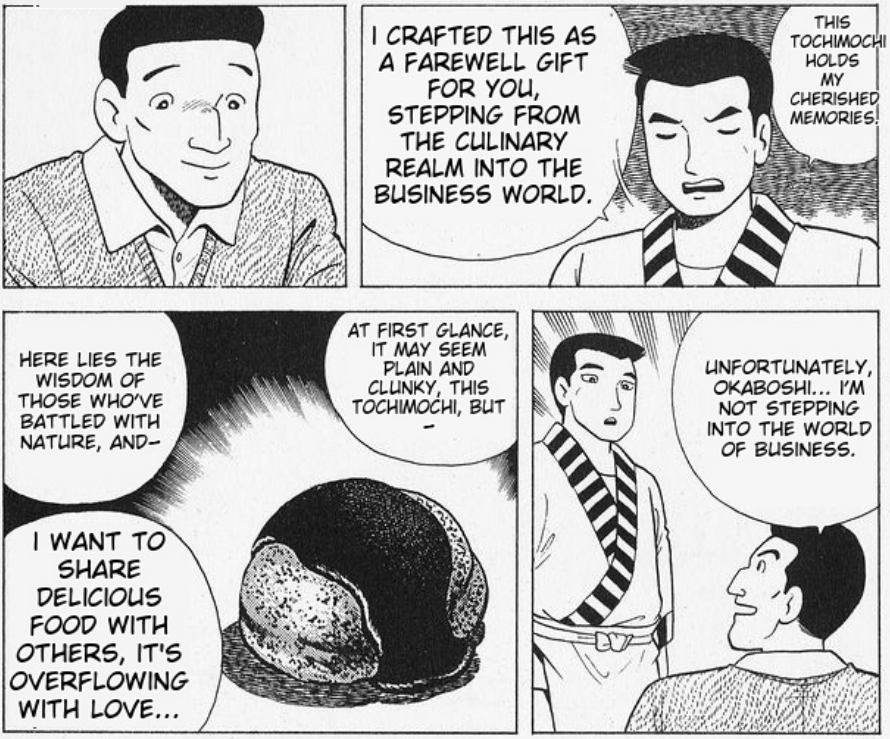

I LEARNED IT ALL THE WAY IN THE BEAUTIFUL MIYAMASO IN HANASE, KYOTO.
THIS METHOD FOR MAKING CHESTNUT MOCHI WAS SOMETHING I LEARNED WITH OKABOSHI BEFORE,
WELL, THAT ONLY MAKES SENSE.
JUST AS I EXPECTED FROM FUKAKURA-SAN.

DELICIOUSNESS 20



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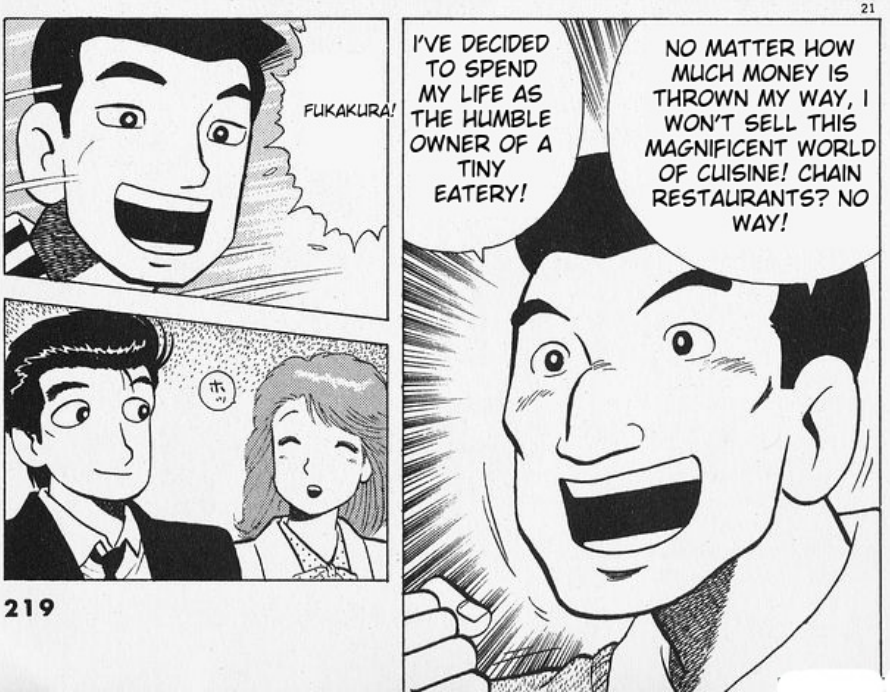

'OISHINBO' VOLUME 20-THE END-

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著者　雁屋　哲
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